

# Shortbreads

*For about 1000g*

*Recipes realized by Pierre Fournier, our pastry chef*

## Pistachio, orange and cinnamon taste

### Références

	Flour « tradition »	363g
	Granulated sugar	242g
	Salt	2.7g
	Baking powder	11.7g
	Butter	100g
	Eggs	108g
	Water	15g
	Chopped pistachios	63g
PFS0003061	Pure pistachio paste	110g
ACN0005858	Orange extract	0.8g
ACN0004071	Cinnamon extract	0.6g

### Ingrédients



- Mix together the flour, sugar, salt, baking powder, chopped pistachios, pistachio paste and the butter until the texture is similar as sand ;
- Add the others ingredients and mix until having an homogeneous dough ;
- Roll out at 3mm between 2 guitar sheets then keep it in the freezer during 2 hours;
- Cuts discs with a 4cm cutter then put them on a Silpain® ;
- Bake at 150°C during 14 minutes
- Let cooling then unmold

## Citrus taste

### Références

	Flour « tradition »	400g
	Granulated sugar	270g
	Salt	4g
	Baking powder	13g
	Butter	230g
	Eggs	80g
ACN0005855	Citrus extract	12g

### Ingrédients



- Mix together the flour, sugar, salt, baking powder and the butter until the texture is similar as sand ;
- Add the others ingredients and mix until having an homogeneous dough ;
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- Cuts discs with a 4cm cutter then put them on a Silpain® ;
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- Let cooling then unmold

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