

**Star Biscovit** is a ready-to-use mixture for the all-in preparation of biscuits, pastries, roulades, etc.

- \* Much easier to make and especially much firmer; just adding eggs and water is enough.
- \* The dough pieces are more pliable and stable: they do not need to be processed and finished in the oven directly after beating.
- \* The well-structured and yellow uniform crumb surpasses that of the classic biscuit.
- \* The inclusion or binding of added aromas or liquids after finishing in the oven is flawless.
- \* The taste is natural, the volume is good, the firmness of the cake is more than adequate.
- \* The shelf life, also in the deepfreeze, is uncomplicated.



## Recipe

Dough composition	Biscuit	Roulade
Star Biscovit	1000 g	1000 g
Water	100 g	300 g
Eggs	750 g	750 g

## Working Method

Put the ingredients in the vat of the beater-mixer in the right order. Put on lowest speed for a few seconds, then for 8 - 10 mins. at fastest speed.

Bake at 180-190 °C for 20-25 min.

Bake roulades at 220-230 °C for 4-5 min.

For chocolate biscuit: after beating the batter add a chocolate sauce of 80 g defatted cocoa powder, 80 g icing sugar and ± 80 g tepid water per kg Biscovit.