

Finger Biscuits

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By the Master Pier Paolo Magni

"Ovoneve makes easy to prepare soft and light finger biscuits. They become typically porous without making crumbles".



Mix Ovoneve and sugar-1 carefully, hydrate and whip until stiff.



Whisk by hand the egg yolks and sugar-2 and and blend them together.

Ingredients

36 g Ovoneve
50 g sugar-1
360 g water
240 g egg yolks
150 g sugar-2
250 g flour
100 g starch
lemon zest



Mix and sieve the flour, the starch and fold in gently.



Cut into slices or single fingers and sprinkle the sugar.



Bake in half-open oven at 240° for 5-6 minutes.