

## Gluten Free Shortbread Cookies

**Faba Bean Flour V6000** is a faba bean flour, extremely finely milled and rich in starch. It contributes to develop a biscuit with a short texture but a good bite, and with a smooth texture. Additionally, it gives the biscuit a full flavour and a creamy color

**Tapioca Starch (native tapioca starch)** and **FARINA (native potato starch)** are used as filler. Tapioca and potato are used as sources because they provide good hot thickening properties, are bland in taste and not powdery in mouth

Ingredients	%
Butter	26.20
<b>Faba Bean Flour V6000</b>	17.50
<b>Potato Starch</b>	17.50
<b>Tapioca Starch</b>	17.50
Sugar	8.70
Icing Sugar	8.70
Pasteurised whole eggs	3.50
Baking Powder	0.20
Salt	0.10
Vanilla Aroma	0.01

Preparation (Hobart, paddle attachment, speed 1):

1. Cream the butter and sugar
2. Add eggs, (lemon juice) and vanilla & sugar
3. Mix for 2 to 3 minutes till homogeneous
4. Add flours and starches and shortly mix
5. Sheet and cut or wire cut
6. Bake at 160°C and cool

