

## Recipe: Pistachio, orange and cinnamon shortbreads

Pour 100g (environ)



### SHORTBREAD

363g of flour « tradition »  
242g of granulated sugar  
2.7g of salt  
11,7g of baking powder  
100g of butter  
108g of eggs  
15g of water  
63g of chopped pistachios  
**110g of pure pistachio paste PFS0003061**  
**0.8g of orange extract ACN0005858**  
**0.6g of cinnamon extract ACN0004071**

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