

Texturas **Yopol**

## Yoghurt biscuit



### For the yoghurt biscuits

- 50 g loose flour
- 60 g pomade butter
- 50 g caster sugar
- 30 g Yopol

- 1 Mix all the ingredients in a bowl and knead until obtaining a fine mixture.
- 2 Spread to a thickness of 0.2 cm.
- 3 Freeze and cut with a mould in the shape of a biscuit 5 cm long.
- 4 Spread on top of an oven tray with a Silpat.
- 5 Cook in the oven at 120 °C for 25 min.
- 6 Keep in a hermetically sealed container in a cool, dry place.