

# Lemon bisquits

Cuisine: English  
Food category: Desserts



Author: Jaroslav Mikoška  
Company: Retigo



## Program steps

Preheating: 195 °C

1

 Hot air

 100 %

 Termination by time

 00:08 hh:mm

 175 °C

 100 %



## Ingredients - number of portions - 24

Name	Value	Unit
butter	100	g
corn flour	50	g
selfraising flour	150	g
cane sugar	100	g
lemon	2	pcs

## Nutrition and allergens

Allergens: 1, 7  
Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	82.8 kJ
Carbohydrate	11.5 g
Fat	3.6 g
Protein	0.9 g
Water	0 g

## Directions

Cube the butter, add both flours, sugar and mix in a robot. Add lemon zest and mix again, add lemon juice from 1 lemon and mix again. Divide the dough into 24 pieces and form bowls and place on a baking sheet with 5cm spaces among them. With your thumb make hole in each bisquit and put lemon zest into them with a bit of sugar. Set the combi oven on hot air mode, 175°C for 8 minutes. After baking place the bisquits on a wire shelf.

## Recommended accessories



Aluminium baking sheet  
perforated