

# Gluten-free buckwheat and chocolate chip shortbread biscuits



VALRHONA

Let's imagine the best of chocolate

Makes approx.  
30 biscuits

# GLUTEN-FREE BUCKWHEAT AND CHOCOLATE CHIP SHORTBREAD BISCUITS

An original *École Gourmet Valrhona* recipe

## SHORTCRUST PASTRY

- 110g Eggs
- 200g Buckwheat flour
- 50g Cornflour
- 12g Baking powder
- 240g Creamed butter
- 125g Brown sugar
- 180g **DARK CHOCOLATE CHIPS**
- 180g **MILK CHOCOLATE CHIPS**

## SHORTCRUST PASTRY

Cream the butter and sugar until smooth.  
Add the eggs and mix.  
Sift in the buckwheat flour and baking powder and mix.  
Finally, mix in the **MILK** and **DARK CHOCOLATE CHIPS**.  
Roll small, uniform balls and place on a baking tray.  
Bake at 340°F (170°C) in a fan-assisted oven for approx.  
18-20 minutes.