

MALTOSEC Recipes

An original École Valrhona recipe



Orange Wafer Biscuit

- 125g Egg whites**
- 100g Confectioner's sugar**
- 540g Blood orange purée**
- 50g Dry butter**
- 50g Strong white bread flour**
- 50g SOSA Maltosec**
- 4g Fine salt**

Mix together the flour, confectioner's sugar, blood orange purée, butter and salt.

Add the Maltosec and boil for 1 minute. Spread the mixture out over a silicone-coated tray, then bake for 7-8 minutes at 340°F (170°C).

Use a spatula to pull the biscuit away from the edges of the tray, then leave it as a single sheet or cut it into shapes.



Despite the recommendation, this recipe is not certified as suitable for freezing.