

WAX Recipes

An original École Valrhona recipe



Black Sesame Seed Shortbread

- 100g Dry butter
- 150g Black Sesame Butter*
- 120g Brown sugar
- 400g Strong white bread flour
- 75g SOSA Extra Fine Blanched Almond Flour
- 75g SOSA Maltodextrin Powder
- 25g SOSA Trehalose Powder
- 3g Fleur de sel
- 120g Eggs

Mix the dry ingredients together, then add the cold cubed butter as well as the Black Sesame Butter.

Mix until the dough resembles crumbs then add the eggs.

Spread between two sheets of baking paper and store in the refrigerator.

Remove the baking paper and cut as desired.

Cook at 160°C (320°F).

* Black Sesame Butter

- 135g SOSA Pure Black Sesame Seed Paste
- 15g SOSA Wax

Heat the black sesame paste to 60°C (140°F) and dissolve the wax.

Store in the refrigerator to give it a butter-like texture.