

The Viennese biscuit



Serves :

30x40 cm



Prep :

30 min.



Rest :

Freezing : -
Refrigeration : -



Cook :

Temperature : 428-446°F
Time : 5 min.

Special equipment

- Baking sheet 30*40*1 cm

List of recipes

- ✓ The viennese biscuit



Steps

- 🌀 **Beat eggs + yolk + sugar until a ribbon forms.**
- 🌀 **Beat egg whites until stiff peaks form.**
- 🌀 **Mix the two preparations together.**
- 🌀 **Add the flour and gently fold in.**
- 🌀 **Spread onto a baking sheet 1 cm thick.**
- 🌀 **Bake at 220°C/428°F for 5 minutes.**

Ingredients

- ☑ 50 g ~ Egg whites (x2-3)
- ☑ 30 g ~ Egg yolks (x2)
- ☑ 80 g ~ Whole eggs (x2)
- ☑ 20+60 g ~ Superfine sugar
- ☑ 40 g ~ Pastry flour

The viennese biscuit

- Using an electric mixer, beat 50 g of egg whites while gradually adding 20 g of sugar in 3 parts.
- In a separate bowl, using a stand mixer, whisk 30 g of egg yolks, 80 g of whole eggs, and 60 g of sugar until the mixture doubles in volume and forms a ribbon. (10 minutes)
- Using a spatula or a whisk, gently fold the beaten egg whites into the egg-sugar mixture, then add 40 g of sifted T45 flour. Mix delicately from the bottom to the top, rotating the bowl.
- Pour the batter onto a baking sheet (30*40 cm dimensions, 1 cm height) lined with parchment paper, and spread it evenly using an offset spatula (or preferably, a straight edge).
- Sprinkle with vanilla powder.
- Bake for 5 minutes at 220-230°C (428-446°F) (it should be lightly golden).
- Allow to cool..



The Viennese biscuit is commonly used in the making of a rolled log cake.

❖ Baking:

The baking of the Viennese biscuit is very important. If it's underbaked, it will stick, and if it's overbaked, it will crack. I strongly advise against using a silicone mold for genoise cakes as it is likely to deform during baking, and the flexibility of the edges makes it difficult to even out the thickness.

The mold should be 1 cm thick and have dimensions of 30x40 cm. The ideal size is 40x60 cm, but that is usually reserved for professional ovens.

As for the baking process, it is certainly the trickiest part! I failed many times in the beginning! Initially, I placed it too low in the oven to capture a time-lapse of the baking process. As a result, the edges of the biscuit would overcook. I had to move it to the middle of the oven and give up on the time-lapse idea. The baking time was also challenging to manage until I realized that it really had to be done visually.

For me, it's 225°C/437°F for 4 minutes and 45 seconds!!! The most important thing is that it is lightly golden (light blond). The video shows the exact color it should have (at 17 minutes and 36 seconds).

❖ Alternative recipe:

- Whole eggs: 2 (75 g)
- Egg yolks: 2 (40 g)
- Powdered sugar: 90 g
- Almond powder: 90 g
- Pastry flour: 70 g
- Egg whites: 4-5 (170 g)
- Superfine sugar: 60 g

Whisk the eggs, egg yolks, almond powder, and powdered sugar together.

Add the sifted flour.

Whisk the egg whites until stiff, gradually adding the superfine sugar.

Mix the two preparations together.

Pipe onto a baking sheet and bake at 230°C/446°F.