



TRADITIONAL DOLCE VARESE

STEP 1

INGREDIENTS

DOLCE VARESE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500

PREPARATION

DOLCE VARESEg 1.000 Whole eggs g 500 Butter or cream margarine g 500 Put all the ingredients into a mixer and beat for about 5 minutes at medium velocity. Pour the mixture into suitable moulds which have been well greased with butter and floured. Bake at 180°C, time depending on weight (35-40 minutes for 500g products). Leave to cool for 10 minutes and remove from the moulds. Decorate the sweets with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
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