



SBRISOLONA CAKE

STEP 1

INGREDIENTS

DOLCE VARESE	g 1.100
ALL-PURPOSE FLOUR	g 400
UNSALTED BUTTER 82% FAT	g 500
CHOPPED ALMONDS	g 500
WHOLE ALMONDS	g 100
EGG YOLKS	g 100-125
GRATED LEMON ZEST	To Taste

PREPARATION

DOLCE VARESE g 1.100
Flour g 400
Butter or short pastry margarine g 500
Chopped almonds g 500
Whole almonds g 100
Egg yolk n 5
Grated lemon peel -q.s.
Combine roughly all the ingredients in a mixer equipped with hook or paddle attachment. Half fill moulds which have been greased with butter, crumble the cake mixture. Bake at 200°C for about 20 minutes. Leave the tarts to cool completely and decorate with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

BIANCANEVE PLUS	To Taste
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