



STEP 1

INGREDIENTS

TYPE 00 WHITE FLOUR	g 1000
MARBUR CAKE 20%	g 70
CONFECTIONER'S SUGAR	g 100
EGG YOLKS	g 80
EGGS	g 50
RUM	g 60
SALT	g 10
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste
	To Taste

PREPARATION

Combine all the ingredients, except for the PEPITA CHOCOLATE, in a mixer equipped with paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicately. Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for about 25 minutes.

VINO BIANCO SECCO

INGREDIENTS

TYPE 00 WHITE FLOUR	g 1.000
MARBUR CAKE 20%	g 120
CONFECTIONER'S SUGAR	g 100
EGG YOLKS	g 160
SALT	g 10
	To Taste
	To Taste

PREPARATION

Combine all the ingredients, except for the PEPITA CHOCOLATE, in a mixer equipped with paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicately. Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for about 25 minutes.

STEP 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
BIANCANEVE	To Taste
RENO CONCERTO FONDENTE 52%	To Taste