



## AFRICAN CASSATA

### STEP 1

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#### INGREDIENTS

PARADISO	g 1.000
EGGS	g 600
WATER	g 150
SVELTO	g 30
ALL-PURPOSE FLOUR	g 150

#### PREPARATION

PARADISOg 1.000 Whole eggs g 600 Water g 150 SVELTO 80g 30 Flour g 150 Beat the PARADISO with the eggs, water and SVELTO 80 in a mixer (or with an egg beater) at medium speed for 8-10 minutes, then incorporate the flour delicately. Use a pastry bag with a suitable nozzle to place pieces of the desired size on baking sheets with ovenproof paper. Bake at 220-230°C for about 5 minutes with the valve closed. NOTE: the same mixture can be used to prepare sponge fingers or 'granellati'.