



## CIAMBELLINE

### STEP 1

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#### INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 400
ALL-PURPOSE FLOUR	g 500
UNSALTED BUTTER 82% FAT	g 600
CHOPPED ALMONDS	g 250

#### PREPARATION

TOP CAKE g 1.000 Whole eggs g 400 Flour for biscuit-making g 500 Butter or cream margarine g 600 Chopped almonds g 250 METHOD: combine the ingredients in a mixer equipped with paddle attachment at medium speed until a smooth, uniform mixture is obtained. Leave to rest in a refrigerator for at least an hour. Use your hands to create the traditional 'ciambelline' shapes, moisten the surfaces with water and decorate first with caster sugar and then with icing sugar. Bake at 200-220°C.