

## PASTA FROLLA AL CACAO

INGREDIENTS		PREPARATION
TOP FROLLA	g 1.000	Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Line a baking tin with
UNSALTED BUTTER 82% FAT	g 500	borders with cocoa short pastry of 3 mm height, partially bake in oven at 200°C for 6-7 minutes. After cooling, spread a layer (half centimeter) of raspberry extra jam and place in freezer for at
CASTER SUGAR	g 100	least one hour. Prepare the basic coconut mixture.
CACAO IN POLVERE	g 70-80	
EGG YOLKS	g 150	

PASTA BASE AL COCCO		
INGREDIENTS		PREPARATION
GRANCOCCO EGG WHITES OR WATER	g 1.500 g 750	Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Line a baking tin with borders with cocoa short pastry of 3 mm height, partially bake in oven at 200°C for 6-7 minutes.
	9.00	After cooling, spread a layer (half centimeter) of raspberry extra jam and place in freezer for at least one hour. Prepare the basic coconut mixture.

**STEP 3** 

## INGREDIENTS

CONFETTURA EXTRA LAMPONI

To Taste



## INGREDIENTS

BIANCANEVE PLUS

To Taste

