HEIDI PIE WITH PASTA BITTER

STEP 1

INGREDIENTS HEIDICAKE UNSALTED BUTTER 82% FAT EGGS	g 1.000 g 400 g 400	PREPARATION Combine HEIDICAKE, butter or cream margarine and eggs and mix in a planetary mixer equipped with a paddle for about 5 minutes. Put the dough in muffin moulds filling them by 3/4 and bake at 180-200°C for 25/30 minutes. When completely cooled off, make a 2 cm deep hole with a cake cutter with a 2.5 cm diameter on the top of the cake. Dust with BIANCANEVE and fill with PASTA BITTER.
STEP 2 INGREDIENTS PASTA BITTER	To Taste	
STEP 3 INGREDIENTS BIANCANEVE PLUS	To Taste	

