



## HEIDI PIE WITH PASTA BITTER

### STEP 1

---

#### INGREDIENTS

HEIDICAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGGS	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
-----------------	----------