

## STEP 1

INGREDIENTS		PREPARATION
HEIDICAKE UNSALTED BUTTER 82% FAT EGGS	g 1.000 g 400 g 400	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

