



## BACI (KISSES)

### STEP 1

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| HEIDICAKE               | g 1.000 |
| ALL-PURPOSE FLOUR       | g 450   |
| UNSALTED BUTTER 82% FAT | g 650   |
| EGG YOLK                | g 20    |

#### PREPARATION

Mix butter flour and egg yolk in a planetary mixer equipped with a paddle until you obtain an even dough. Let it rest for at least 20 minutes in the refrigerator. Roll out the dough to about 1 cm thickness and then cut out in circles (diameter 2,5 cm) with a cake cutter. Roll the dough with the hands into small balls and place on greaseproof paper and bake at about 170-180°C for 10-15 minutes. Let cool and stick the "Kisses" together with PASTA BITTER or dark chocolate.

### STEP 2

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#### INGREDIENTS

|              |          |
|--------------|----------|
| PASTA BITTER | To Taste |
|--------------|----------|