

BACI DI ALASSIO

STEP 1

INGREDIENTS

 DELINOISETTE
 g 1.000

 EGG WHITES
 g 240-270

 CACAO IN POLVERE
 g 100

Mix all the ingredients in a planetary mixer equipped with a paddle, pipe the mixture out on parchment paper using a pastry bag with a curled tip and leave to rest for about 4 hours to allow a crust to form on the surface. Bake at 220-230°C for 5 minutes. When completely cooled off, stick together the two parts using PASTA BITTER, MARIXCREM or NOCCIOLATA.

PREPARATION

STEP 2

INGREDIENTS

NOCCIOLATA PREMIUM To Taste

PASTA BITTER To Taste

