



**BEAT EGG WHITES WITH CASTER SUGAR, ADD DELINOISETTE AND ICING SUGAR (PREVIOUSLY SIFTED), STIRRING GENTLY. USING A PASTRY BAG WITH SMOOTH NOZZLE DEPOSIT ON BAKING TINS WITH OVEN RESISTANT PAP**

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**INGREDIENTS**

TOP FROLLA	g 2.000
UNSALTED BUTTER 82% FAT	g 700
CASTER SUGAR	g 240
EGGS	g 300

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**INGREDIENTS**

DELINOISETTE	g 1.000
UNSALTED BUTTER 82% FAT	g 125
EGG YOLKS	g 100
EGGS	g 400

**STEP 3**

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**INGREDIENTS**

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#### STEP 4

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##### INGREDIENTS

COVERGEL NEUTRO

To Taste

#### STEP 5

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##### INGREDIENTS

ROYAL JELLY

To Taste

#### STEP 6

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##### INGREDIENTS

MIRAGEL

To Taste