TYROLESE CAKE



- SHORTBREAD:

INGREDIENTS	
TOP FROLLA	g 1.000

UNSALTED BUTTER 82% FAT
SUGAR

EGG YOLK

PREPARATION

g 500 g 100

g 120

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Put in a refrigerator for at least one hour, then line a cake mold with a 20 cm diameter and a 3 cm height. Afterwards, prepare the walnut filling.

- SHORTBREAD:

INGREDIENTS	PRI	EPARATIO
INVIILDILITI	• • • • • • • • • • • • • • • • • • • •	

TOFFEE D'OR CARAMEL g 300
CHOPPED WALNUTS g 150

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Put in a refrigerator for at least one hour, then line a cake mold with a 20 cm diameter and a 3 cm height. Afterwards, prepare the walnut filling.

STEP 3

INGREDIENTS

BIANCANEVE PLUS To Taste

