



WHIP IN PLANETARY MIXER AT HIGH SPEED FOR 5 MINUTES. BY USING A PASTRY BAG WITH PLAIN NOZZLE, PIPE OUT SMALL DISKS OF THE DESIRED SIZE ON AN OVEN PAPER OR A SILICONE MAT. WAIT UNTIL THE SURF

INGREDIENTS

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|-------------------------|---------|
| TOP FROLLA | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 500 |
| CACAO IN POLVERE | g 70 |
| CASTER SUGAR | g 120 |
| EGGS | g 150 |

PREPARATION

- Fruit fillings:

STEP 2

INGREDIENTS

| | |
|---------------------|----------|
| FRUTTIDOR ALBICOCCA | To Taste |
|---------------------|----------|

STEP 3

INGREDIENTS

| | |
|--------------|-----------|
| TOP MERINGUE | g 1000 |
| WATER | g 500-700 |

STEP 4

INGREDIENTS

BIANCANEVE PLUS

To Taste

To Taste

ALMOND FLAKES

To Taste

RASPBERRIES

To Taste