

CHOCOLATE WAN-TON

VICTORIA SPONGE

| IRCA GENOISE g 500 EGGS g 300 Beat all the ingredients together in a mixer at medium speed for 10-12 minutes, spread on a tray with baking paper, at 1 cm. high, then bake for a brief time at 180-200°C with the valve closed. When cold cut in small oval, slightly carved in the center. | INGREDIENTS | | PREPARATION |
|--|-------------------------|-------|--|
| g 300 | IRCA GENOISE | g 500 | with baking paper, at 1 cm. high, then bake for a brief time at 180-200°C with the valve closed. |
| UNSALTED BUTTER 82% FAT a 200 | EGGS | g 300 | When cold cut in small oval, slightly carved in the center. |
| g 200 | UNSALTED BUTTER 82% FAT | g 200 | |
| HONEY g 40 | HONEY | g 40 | |

STEP 2

| INGREDIENTS | |
|-----------------|----------|
| FRUTTIDOR MANGO | To Taste |
| | |

STEP 3

INGREDIENTS

ARTCHOC WHITE

To Taste



STEP 4

INGREDIENTS

| JOYTOPPING LAMPONE | To Taste |
|----------------------------|----------|
| JOYTOPPING FRUTTI DI BOSCO | To Taste |
| JOYTOPPING MANGO | To Taste |

