



## PRIMO IMPASTO

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### INGREDIENTS

CEREALEAT LIEVITATI	g 6.000
YEAST	g 250
WATER	g 2.200
EGGS	g 1.000
UNSALTED BUTTER	g 1.200

### PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open).

## EMULSIONE

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### INGREDIENTS

EGG YOLK	g 450
SUGAR	g 900
UNSALTED BUTTER	g 2.700
BURRO DI CACAO	g 220
HONEY	g 220
	g 120

### PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open).

## SECONDO IMPASTO

### INGREDIENTS

CEREAL'EAT LIEVITATI	g 4.000
SUGAR	g 450
SALT	g 80
	g 1.200
	g 1.000
BUTTER EMULSION	g 4.610

### PREPARATION

Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. Use a pastry bag with plain nozzle to pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please keep the valve open).

## GLASSA DI COPERTURA

### INGREDIENTS

BRIOBIG	g 1.000
DECORGRAIN	g 500
	g 1.000
	g 800
EGG WHITES	g 200
	g 100
RUM 70°	g 50

### PREPARATION

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**RECIPE CREATED FOR YOU BY GENNARO BARBATO**

PASTRY CHEF AND CHOCOLATIER

