

## STEP 1

INGREDIENTS		PREPARATION
MOGADOR PREMIUM	g 500	Mix all the ingredients together in a planetary mixer using a paddle for 5 minutes and half fill the chosen moulds. Top with FRUTTIDOR and decorate the sides with granulated sugar and sliced almonds. Bake at 180-190°C for 25-30 minutes depending on the size of the chosen mould. Use 200 g of mixture for a 15 cm diameter mould.
UNSALTED BUTTER 82% FAT	g 300	
CEREAL'EAT CAKE	g 1.000	
WATER	g 200	

# STEP 2

# **INGREDIENTS**

FRUTTIDOR ALBICOCCA To Taste

# STEP 3

# **INGREDIENTS**

ALMOND FLAKES To Taste
BIANCANEVE PLUS To Taste

