



## STEP 1

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### INGREDIENTS

CEREAL'EAT FROLLA	g 1.000
EGGS	g 100-110
UNSALTED BUTTER 82% FAT	g 400
BURRO DI CACAO	To Taste

### PREPARATION

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.

## STEP 2

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### INGREDIENTS

TOP CREAM	g 200
WATER	g 500
FRESH RICOTTA	g 350

### PREPARATION

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.

## STEP 3

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### INGREDIENTS

FRUTTIDOR CILIEGIA ROSSA	g 500
WATER	g 50
LILLY NEUTRO	g 50

### PREPARATION

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.