

## - AMARETTI BASE:

INGREDIENTS		PREPARATION
TOP FROLLA	g 500	Mix all the ingredients in a planetary mixer equipped with paddle for 5 minutes at low speed. Leave to rest for at least 2 hours in the refrigerator. Wait for and draw some discs with a diameter of 12 mm, place them on the perforated silicone mats and cook at 180°C for a few minutes.
UNSALTED BUTTER 82% FAT	g 180	
EGG YOLK	g 75	
	g 75	

## - AMARETTI BASE:

INGREDIENTS		PREPARATION
PANNA COTTA MIX MILK	g 130 g 500	Mix all the ingredients in a planetary mixer equipped with paddle for 5 minutes at low speed. Leave to rest for at least 2 hours in the refrigerator. Wait for and draw some discs with a diameter of 12 mm, place them on the perforated silicone mats and cook at 180°C for a few minutes.
LIQUID CREAM 35% FAT	g 500	