



## PEACH & YOGURT

**WHIP EGG WHITE WITH SUGAR TO OBTAIN A FLUFFY CONSISTENCY, THEN ADD THE POWDERS AND STIR GENTLY WITH A SPATULA. LAY OVER A TRAY USING A PALETTE KNIFE OR USING A RAPLETTE. DUST WITH ICING SUGA**

### INGREDIENTS

AVOLETTA	g 400
EGG WHITES	g 250
CASTER SUGAR	g 60
ALL-PURPOSE FLOUR	g 100

### PREPARATION

**WHIP EGG WHITE WITH SUGAR TO OBTAIN A FLUFFY CONSISTENCY, THEN ADD THE POWDERS AND STIR GENTLY WITH A SPATULA. LAY OVER A TRAY USING A PALETTE KNIFE OR USING A RAPLETTE. DUST WITH ICING SUGA**

### INGREDIENTS

LIQUID CREAM 35% FAT	g 100
MILK 3.5% FAT	g 100
EGG YOLKS	g 40
CASTER SUGAR	g 10
LILLY NEUTRO	g 20
FRUTTIDOR PESCA	g 300
RENO CONCERTO BIANCO 31,50%	g 150

### PREPARATION

**WHIP EGG WHITE WITH SUGAR TO OBTAIN A FLUFFY CONSISTENCY, THEN ADD THE POWDERS AND STIR GENTLY WITH A SPATULA. LAY OVER A TRAY USING A PALETTE KNIFE OR USING A RAPLETTE. DUST WITH ICING SUGA**

---

**INGREDIENTS**

LILLY YOGURT	g 200
WATER	g 500
LIQUID CREAM 35% FAT	g 600

**PREPARATION**

**WHIP EGG WHITE WITH SUGAR TO OBTAIN A FLUFFY CONSISTENCY, THEN ADD THE POWDERS AND STIR GENTLY WITH A SPATULA. LAY OVER A TRAY USING A PALETTE KNIFE OR USING A RAPLETTE. DUST WITH ICING SUGA**

---

**INGREDIENTS**

PRALIN DELICRISP BLANC	To Taste
------------------------	----------

**PREPARATION**

**STEP 5**

---

**INGREDIENTS**

BLITZ ICE TOP	To Taste
---------------	----------