

## \*WATER QUANTITY CAN CHANGE DEPENDING ON QUALITY OF FLOUR

INGREDIENTS	PREPARATION
TOP CAKE	Temperature and timings: g 1.000
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE TIRAMISU'	g 140
SFERETTE CIOCCOLATO CAFFE'	g 200

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TOP CAKE g 1.000   UNSALTED BUTTER 82% FAT g 500   EGGS g 500   JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 40   CREMIRCA LIMONE To Taste	INGREDIENTS	PREPARATION
EGGS g 500 JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 40	TOP CAKE	g 1.000
JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 40	UNSALTED BUTTER 82% FAT	g 500
	EGGS	g 500
CREMIRCA LIMONE To Taste	JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
	CREMIRCA LIMONE	To Taste



## \*WATER QUANTITY CAN CHANGE DEPENDING ON QUALITY OF FLOUR

INGREDIENTS		PREPARATION
TOP CAKE	g 1.000	Temperature and timings:
UNSALTED BUTTER 82% FAT	g 500	
EGGS	g 500	
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40	
FARCITURA DI FRUTTA - FRAGOLE	To Taste	

# STEP 4

### INGREDIENTS

COVERDECOR CAFFE'	To Taste
COVERDECOR WHITE CHOCOLATE	To Taste
COVERDECOR FRAGOLA	To Taste

