



### STEP 1

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#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
EGGS	g 100
ALMOND FLOUR	g 100

### STEP 2

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 125
TOP CREAM	g 38
ALMOND FLOUR	g 50
UNSALTED BUTTER 82% FAT	g 50
CASTER SUGAR	g 50
EGGS	g 50

### STEP 3

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#### INGREDIENTS

FRUTTIDOR ARANCIA	To Taste
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## STEP 4

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### INGREDIENTS

WATER	g 500
LIQUID CREAM 35% FAT	g 100
TOP CREAM	g 200
CREMIRCA LIMONE	g 800

## STEP 5

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### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 120
SINFONIA CIOCCOLATO LATTE 38%	g 60
PRALINE NOISETTE	g 120
GELATIN POWDER OR SHEETS 200 BLOOM	g 12
LIQUID CREAM 35% FAT	g 620

## STEP 6

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### INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
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**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER