



## STEP 1

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### INGREDIENTS

GRANSFOGLIA	g 1400
WATER	g 630-700
BUTTER-PLATTE	g 1000

## STEP 2

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### INGREDIENTS

SFRULLA	g 1000
EGGS	g 600
WATER	g 200

### STEP 3

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 300
EGG YOLKS	g 150
SOVRANA	g 80
RENO CONCERTO FONDENTE 64%	g 250
UNSALTED BUTTER	g 120

### STEP 4

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#### INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 300
EGG YOLKS	g 150
SOVRANA	g 80
UNSALTED BUTTER	g 120

### STEP 5

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#### INGREDIENTS

FRESH MILK	g 200
LILLY NEUTRO	g 50
SINFONIA CIOCCOLATO BIANCO	g 335
MASCARPONE CHEESE	g 120
LIQUID CREAM 35% FAT	g 350
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5

## STEP 6

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### INGREDIENTS

DELI CHOUX	g 250
WATER	g 360

## STEP 7

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### INGREDIENTS

ALL-PURPOSE FLOUR	g 130
AVOLETTA	g 80
RAW SUGAR	g 140
UNSALTED BUTTER	g 155

## STEP 8

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### INGREDIENTS

COVERDECOR DARK CHOCOLATE	To Taste
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