



## STEP 1

---

### INGREDIENTS

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

## STEP 2

---

### INGREDIENTS

SFRULLA	g 1000
EGGS	g 600
WATER	g 200

### STEP 3

---

#### 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

---

#### 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

---

#### 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

---

### INGREDIENTS

DELI CHOUX g 250

WATER g 360

## STEP 7

---

### INGREDIENTS

ALL-PURPOSE FLOUR g 130

AVOLETTA g 80

RAW SUGAR g 140

UNSALTED BUTTER g 155

## STEP 8

---

### INGREDIENTS

COVERDECOR DARK CHOCOLATE To Taste