



STEP 1

INGREDIENTS

TOP FROLLA	g 500
ALMOND FLOUR	g 100
UNSALTED BUTTER 82% FAT	g 200
EGGS	g 50
SALT	g 2

STEP 2

INGREDIENTS

AVOLETTA	g 550
TYPE 0 WHITE FLOUR	g 50
CORNSTARCH	g 50
VIGOR BAKING	g 4
EGG WHITES	g 370
UNSALTED BUTTER 82% FAT	g 120

STEP 3

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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STEP 4

INGREDIENTS

FRUTTIDOR LAMPONE	g 250
LILLY NEUTRO	g 40
WATER	g 40

STEP 5

INGREDIENTS

FRUTTIDOR LAMPONE	g 200
LILLY NEUTRO	g 45
LIQUID CREAM 35% FAT	g 275
WATER	g 125

STEP 6

INGREDIENTS

TOP MERINGUE	g 165
WATER	g 80
LILLY NEUTRO	g 20
WATER	g 20

STEP 7

INGREDIENTS

SINFONIA CIOCCOLATO BIANCO	g 300
LIQUID CREAM 35% FAT	g 150
LIQUID CREAM 35% FAT	g 350
WATER	g 50
LILLY NEUTRO	g 50

STEP 8

INGREDIENTS

MIRROR LAMPONE	To Taste
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RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF