



### STEP 1

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#### INGREDIENTS

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

### STEP 2

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#### 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

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#### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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#### STEP 4

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##### INGREDIENTS

FRUTTIDOR LAMPONE	g 250
LILLY NEUTRO	g 40
WATER	g 40

#### STEP 5

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##### INGREDIENTS

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

#### STEP 6

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##### INGREDIENTS

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

## STEP 7

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### 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

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### INGREDIENTS

MIRROR LAMPONE	To Taste
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**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF