

**INGREDIENTS** 

## Step 1

| PERSIGOLD                | g 1.000  |
|--------------------------|----------|
| CASTER SUGAR             | g 800    |
| EGG WHITES               | g 300    |
| VIGOR BAKING             | g 15     |
| CACAO IN POLVERE         | g 5      |
| BITTER ALMOND FLAVOURING | To Taste |

## **PREPARATION**

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, then make small loaves with a diameter of about 1,5 centimeters, cut into small cubes and cover with sugar. Bake at 200-220°C for about 8-10 minutes.

