



Whip in planetary mixer at high speed for 5 minutes. By using a pastry bag with plain nozzle, pipe out small disks of the desired size on an oven paper or a silicone mat. Wait until the surf

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CACAO IN POLVERE	g 70
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

- Fruit fillings:

Step 2

INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
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Step 3

INGREDIENTS

TOP MERINGUE	g 1000
WATER	g 500-700

INGREDIENTS

BIANCANEVE PLUS

To Taste

To Taste

ALMOND FLAKES

To Taste

RASPBERRIES

To Taste