

Peach & Yogurt

Whip egg white with sugar to obtain a fluffy consistency, then add the powders and stir gently with a spatula. Lay over a tray using a palette knife or using a raplette. Dust with icing suga

INGREDIENTS	PREPARATION
AVOLETTA	g 400
EGG WHITES	g 250
CASTER SUGAR	g 60
ALL-PURPOSE FLOUR	g 100

Whip egg white with sugar to obtain a fluffy consistency, then add the powders and stir gently with a spatula. Lay over a tray using a palette knife or using a raplette. Dust with icing suga

LIQUID CREAM 35% FATg 100MILK 3.5% FATg 100EGG YOLKSg 40
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CASTER SUGAR g 10
LILLY NEUTRO g 20
FRUTTIDOR PESCA g 300
RENO CONCERTO BIANCO 31,50% g 150



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INGREDIENTS	PREPARATION
LILLY YOGURT g 20	0
WATER g 50	0
LIQUID CREAM 35% FAT g 60	0

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INGREDIENTS
PREPARATION

PRALIN DELICRISP BLANC To Taste

Step 5

INGREDIENTS

BLITZ ICE TOP To Taste

