

### \*water quantity can change depending on quality of flour

INGREDIENTS	PREPARATION
TOP CAKE	Temperature and timings: g $1.000$
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE TIRAMISU'	g 140
SFERETTE CIOCCOLATO CAFFE'	g 200

## \*water quantity can change depending on quality of flour

TOP CAKE  UNSALTED BUTTER 82% FAT  EGGS  JOYPASTE VANIGLIA MADAGASCAR/BOURBON  CREMIRCA LIMONE  Temperature and timings:  g 1.000  g 500  g 500  To Taste	INGREDIENTS	PREPARATION
UNSALTED BUTTER 82% FAT g 500 EGGS g 500 JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 40		
EGGS g 500  JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 40	TOP CAKE	g 1.000
JOYPASTE VANIGLIA MADAGASCAR/BOURBON g 40	UNSALTED BUTTER 82% FAT	g 500
	EGGS	g 500
CREMIRCA LIMONE To Taste	JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
	CREMIRCA LIMONE	To Taste



# \*water quantity can change depending on quality of flour

INGREDIENTS	PREPARATION
TOP CAKE	Temperature and timings: g 1.000
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
FARCITURA DI FRUTTA - FRAGOLE	To Taste

### Step 4

### **INGREDIENTS**

COVERDECOR CAFFE'	To Taste
COVERDECOR WHITE CHOCOLATE	To Taste
COVERDECOR FRAGOLA	To Taste

