

## Step 1

### INGREDIENTS

| | |
|---|---|
| MOGADOR PREMIUM | g 120 |
| CONFECTIONER'S SUGAR | g 30 |
| EGGS | g 130 |
| ALL-PURPOSE FLOUR | g 30 |
| VIGOR BAKING | g 4 |
| UNSALTED BUTTER 82% FAT | g 40 |
| PASTA CACAO | g 30 |

## Step 2

### INGREDIENTS

| | |
|---|---|
| GRANELLA DI BISCOTTO | To Taste |

## Step 3

### INGREDIENTS

| | |
|---|---|
| FRUTTIDOR LAMPONE | g 175 |
| FRUIT PURÉE | g 75 |
| WATER | g 38 |
| LILLY NEUTRO | g 38 |

## INGREDIENTS

| | |
|---|---|
| LIQUID CREAM 35% FAT | g 150 |
| EGG YOLKS | g 150 |
| CASTER SUGAR | g 100 |
| MINUETTO FONDENTE MADAGASCAR 72% | g 300 |
| LIQUID CREAM 35% FAT | g 675 |



RECIPE CREATED FOR YOU BY **MATTEO REGHENZANI**

PASTRY CHEF