

Step 1

INGREDIENTS

GRANSFOGLIA	g 1400
WATER	g 630-700
BUTTER-PLATTE	g 1000

Step 2

INGREDIENTS

SFRULLA	g 1000
EGGS	g 600
WATER	g 200

Step 3

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 300
EGG YOLKS	g 150
SOVRANA	g 80
RENO CONCERTO FONDENTE 64%	g 250
UNSALTED BUTTER	g 120

Step 4

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 1000
CASTER SUGAR	g 300
EGG YOLKS	g 150
SOVRANA	g 80
UNSALTED BUTTER	g 120

Step 5

INGREDIENTS

FRESH MILK	g 200
LILLY NEUTRO	g 50
SINFONIA CIOCCOLATO BIANCO	g 335
MASCARPONE CHEESE	g 120
LIQUID CREAM 35% FAT	g 350
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 5

Step 6

INGREDIENTS

DELI CHOUX	g 250
WATER	g 360

Step 7

INGREDIENTS

ALL-PURPOSE FLOUR	g 130
AVOLETTA	g 80
RAW SUGAR	g 140
UNSALTED BUTTER	g 155

Step 8

INGREDIENTS

COVERDECOR DARK CHOCOLATE	To Taste