



COCOA AND SALT DIAMANTINI

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INGREDIENTS

TOP FROLLA

EYLEN CREMA/CAKE

CACAO 22-24

WATER

SALT

PREPARATION

- g 500 - Mix all the ingredients together without handling them too much.
- g 250 - Place in fridge and let rest for at least one hour, cut and shape into a diamond shape.
- g 38 - Brush lightly with water and roll in brown sugar.
- g 45 - Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.
- g 7 - Bake at 175°C for about 18/20 minutes with the valve open.



RECIPE CREATED FOR YOU BY FILIPPO FALCIOLA

PASTRY CHEF