



TRADITIONAL DOLCE VARESE

STEP 1

INGREDIENTS

DOLCE VARESE

g 1.000

EGGS

g 500

UNSALTED BUTTER 82% FAT

g 500

PREPARATION

DOLCE VARESEg 1.000 Whole eggs g 500 Butter or cream margarine g 500 Put all the ingredients into a mixer and beat for about 5 minutes at medium velocity. Pour the mixture into suitable moulds which have been well greased with butter and floured. Bake at 180°C, time depending on weight (35-40 minutes for 500g products). Leave to cool for 10 minutes and remove from the moulds. Decorate the sweets with BIANCANEVE PLUS.

STEP 2

INGREDIENTS

BIANCANEVE PLUS

To Taste