

STEP 1

INGREDIENTS	
TYPE 00 WHITE FLOUR	g 1000
MARBUR CAKE 20%	g 70
CONFECTIONER'S SUGAR	g 100
EGG YOLKS	g 80
EGGS	g 50
RUM	g 60
SALT	g 10
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	To Taste
	To Taste

PREPARATION

Combine all the ingredients, except for the PEPITA CHOCOLATE, in a mixer equipped with paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicately. Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for about 25 minutes.



VINO BIANCO SECCO

INGREDIENTS		PREPARATION
TYPE 00 WHITE FLOUR MARBUR CAKE 20%	g 1.000 g 120	Combine all the ingredients, except for the PEPITA CHOCOLATE, in a mixer equipped with paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicately. Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for about 25 minutes.
CONFECTIONER'S SUGAR	g 100	
EGG YOLKS	g 160	
SALT	g 10	
	To Taste	
	To Taste	
MARBUR CAKE 20% CONFECTIONER'S SUGAR EGG YOLKS	g 120 g 100 g 160 g 10 To Taste	paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicar Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for

STEP 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
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RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 52%	To Taste

