



CHOCOLATE TRANCETTI

STEP 1

INGREDIENTS

SFRULLA CHOC	g 1.000
EGGS	g 1.200
HONEY	g 100

PREPARATION

Whip all the ingredients together in a planetary mixer for 6-8 minutes at maximum speed, roll out the whipped dough on oven resistant paper to a half centimeter thickness. Bake briefly at 220-240°C with closed valve.

STEP 2

INGREDIENTS

LILLY CIOCCOLATO FONDENTE	g 200
WATER OR MILK	g 300
LIQUID CREAM	g 1.000

PREPARATION

Whip all the ingredients together in a planetary mixer for 6-8 minutes at maximum speed, roll out the whipped dough on oven resistant paper to a half centimeter thickness. Bake briefly at 220-240°C with closed valve.

STEP 3

INGREDIENTS

PRALIN DELICRISP CLASSIC	To Taste
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STEP 4

INGREDIENTS

MIRROR CIOCCOLATO

To Taste