



# HEIDI PIE WITH PASTA BITTER

## STEP 1

### INGREDIENTS

HEIDICAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 400

### PREPARATION

Combine HEIDICAKE, butter or cream margarine and eggs and mix in a planetary mixer equipped with a paddle for about 5 minutes. Put the dough in muffin moulds filling them by 3/4 and bake at 180-200°C for 25/30 minutes. When completely cooled off, make a 2 cm deep hole with a cake cutter with a 2.5 cm diameter on the top of the cake. Dust with BIANCANEVE and fill with PASTA BITTER.

## STEP 2

### INGREDIENTS

PASTA BITTER	To Taste
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## STEP 3

### INGREDIENTS

BIANCANEVE PLUS	To Taste
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