



BACI (KISSES)

STEP 1

INGREDIENTS

HEIDICAKE	g 1.000
ALL-PURPOSE FLOUR	g 450
UNSALTED BUTTER 82% FAT	g 650
EGG YOLK	g 20

PREPARATION

Mix butter flour and egg yolk in a planetary mixer equipped with a paddle until you obtain an even dough. Let it rest for at least 20 minutes in the refrigerator. Roll out the dough to about 1 cm thickness and then cut out in circles (diameter 2,5 cm) with a cake cutter. Roll the dough with the hands into small balls and place on greaseproof paper and bake at about 170-180°C for 10-15 minutes. Let cool and stick the "Kisses" together with PASTA BITTER or dark chocolate.

STEP 2

INGREDIENTS

PASTA BITTER	To Taste
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