



## IRCA JOCONDE

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### INGREDIENTS

|                         |         |
|-------------------------|---------|
| STRONG FLOUR            | g 1.000 |
| KRAPFEN NUCLEO          | g 140   |
| WATER                   | g 270   |
| EGGS                    | g 230   |
| UNSALTED BUTTER 82% FAT | g 80    |
| CASTER SUGAR            | g 50-80 |
| FRESH YEAST             | g 40    |

### PREPARATION

Whip at maximum speed in a planetary mixer for 7-8 minutes, spread 450 g of the whipped dough in a 60x40 cm baking tin with parchment paper and sprinkle some granulated pistachios onto the surface. Bake at 210-230°C with a traditional oven and at 190-210°C in a thermo-ventilated oven for 5-7 minutes. Let it cool off for a few minutes, then cover with plastic sheets to avoid excessive drying and place in a refrigerator until serving. Notice: In order to obtain the best whipping results, we recommend using amounts proportional to the planetary bowl. If the temperature of the water is too low, the volume of the whipped batter will be reduced. For a longer conservation time, store the sheets of biscuit Joconde well covered in the freezer.

## STEP 2

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### INGREDIENTS

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| MARBUR CROISSANT 20% | g 400 |
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### STEP 3

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#### INGREDIENTS

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|---------------------------------------|----------|
| CHOCOLATE CHOCOLAT                    | To Taste |
| NOUGATY GIANDUIA                      | To Taste |
| PASSATA ALBICOCCA TIPO ORO            | To Taste |
| FARCITURA DI FRUTTA - FRUTTI DI BOSCO | To Taste |

### STEP 4

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#### INGREDIENTS

|                    |          |
|--------------------|----------|
| NOCCIOLATA PREMIUM | To Taste |
| MARIXCREAM         | To Taste |
| CREMIRCA ARANCIA   | To Taste |
| PASTA BITTER       | To Taste |