



BEAT EGG WHITES WITH CASTER SUGAR, ADD DELINOISETTE AND ICING SUGAR (PREVIOUSLY SIFTED), STIRRING GENTLY. USING A PASTRY BAG WITH SMOOTH NOZZLE DEPOSIT ON BAKING TINS WITH OVEN RESISTANT PAP

INGREDIENTS

TOP FROLLA	g 2.000
UNSALTED BUTTER 82% FAT	g 700
CASTER SUGAR	g 240
EGGS	g 300

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INGREDIENTS

DELINOISETTE	g 1.000
UNSALTED BUTTER 82% FAT	g 125
EGG YOLKS	g 100
EGGS	g 400

STEP 3

INGREDIENTS

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STEP 4

INGREDIENTS

COVERGEL NEUTRO	To Taste
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STEP 5

INGREDIENTS

ROYAL JELLY	To Taste
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STEP 6

INGREDIENTS

MIRAGEL	To Taste
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