



**COMBINE ALL THE INGREDIENTS IN A MIXER EQUIPPED WITH PADDLE ATTACHMENT AT MEDIUM SPEED FOR 2-3 MINUTES. PUT THE MIXTURE INTO SILICONE MOULDS (2 CM HIGH) FILLING THEM FOR 3/4 THEN BAKE AT 18**

**INGREDIENTS**

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 6.500 |
| WATER                   | g 3.300 |
| UNSALTED BUTTER 82% FAT | g 1.000 |
| CASTER SUGAR            | g 200   |
| FRESH YEAST             | g 100   |

**PREPARATION**

Mix and sift AVOLETTA with 55 g of icing sugar, 20 g of starch and COCOA 22-24. Beat egg-whites with whisk for 2 minutes, add caster sugar and beat for 2 minutes, add the remaining icing sugar and the 10 g of starch then beat for other 2 minutes so as to set the right consistency. Add the mixture you previously prepared by stirring it gently until you obtain a homogeneous consistency. Pipe it by using a sac-a-poche with a flat tube on an oven paper or a silicon mat. Slightly hit the bottom of the baking tin to adjust the surface of the macaroons. Let rest for 30 minutes. Baking in ventilated oven: let rest for 5 minutes at room temperature and bake at 140°C for 10-12 minutes with open valve. Baking in traditional oven: let rest for about 30 minutes at room temperature and bake at 150°C for 10-12 minutes with open valve. Let cool completely before filling the macaroons.

**STEP 2**

**INGREDIENTS**

|                         |           |
|-------------------------|-----------|
| DOLCE FORNO             | g 4500    |
| UNSALTED BUTTER 82% FAT | g 2000    |
| EGG YOLK                | g 2500    |
| CASTER SUGAR            | g 800     |
| SALT                    | g 90      |
| RAISINS                 | g 4000    |
| FINE CINNAMON POWDER    | g 100-150 |

STEP 3

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INGREDIENTS

|            |           |
|------------|-----------|
| BRIOBIG    | g 1000    |
| EGG WHITES | g 600-650 |

STEP 4

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INGREDIENTS

|                      |          |
|----------------------|----------|
| ALMONDS              | To Taste |
| PEARL SUGAR          | To Taste |
| CONFECTIONER'S SUGAR | To Taste |

AMBASSADOR'S TIPS

You can replace BRIO BIG with [MANDORGLASS QUICK](#) and follow the same recipe.