



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

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| TOP FROLLA | g 1.000 |
| ALL-PURPOSE FLOUR | g 250 |
| VIGOR BAKING | g 10 |
| SALT | g 10 |
| UNSALTED BUTTER 82% FAT | g 150 |
| EGGS | g 300 |
| OLIVE OIL | g 50 |
| | g 25 |
| | g 15 |

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

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| BIANCANEVE PLUS | To Taste |
| CASTER SUGAR | To Taste |