



WHIP IN PLANETARY MIXER AT HIGH SPEED FOR 5 MINUTES. BY USING A PASTRY BAG WITH PLAIN NOZZLE, PIPE OUT SMALL DISKS OF THE DESIRED SIZE ON AN OVEN PAPER OR A SILICONE MAT. WAIT UNTIL THE SURF

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CACAO IN POLVERE	g 70
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

- Fruit fillings:

STEP 2

INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
---------------------	----------

STEP 3

INGREDIENTS

TOP MERINGUE	g 1000
WATER	g 500-700

INGREDIENTS

BIANCANEVE PLUS	To Taste
	To Taste
ALMOND FLAKES	To Taste
RASPBERRIES	To Taste