



## STEP 1

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### INGREDIENTS

MOGADOR PREMIUM	g 500
UNSALTED BUTTER 82% FAT	g 300
CEREAL'EAT CAKE	g 1.000
WATER	g 200

### PREPARATION

Mix all the ingredients together in a planetary mixer using a paddle for 5 minutes and half fill the chosen moulds. Top with FRUTTIDOR and decorate the sides with granulated sugar and sliced almonds. Bake at 180-190°C for 25-30 minutes depending on the size of the chosen mould. Use 200 g of mixture for a 15 cm diameter mould.

## STEP 2

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### INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
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## STEP 3

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### INGREDIENTS

ALMOND FLAKES	To Taste
BIANCANEVE PLUS	To Taste