



STEP 1

INGREDIENTS

| | |
|-------------------------|-----------|
| CEREAL'EAT FROLLA | g 1.000 |
| EGGS | g 100-110 |
| UNSALTED BUTTER 82% FAT | g 400 |
| BURRO DI CACAO | To Taste |

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

INGREDIENTS

| | |
|---------------|-------|
| EMILY CREAM | g 200 |
| WATER | g 500 |
| FRESH RICOTTA | g 350 |

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 3

INGREDIENTS

| | |
|--------------------------|-------|
| FRUTTIDOR CILIEGIA ROSSA | g 500 |
| WATER | g 50 |
| LILLY NEUTRO | g 50 |

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.