



**\*WATER QUANTITY CAN CHANGE DEPENDING ON QUALITY OF FLOUR**

#### INGREDIENTS

TOP CAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE TIRAMISU'	g 140
SFERETTE CIOCCOLATO CAFFE'	g 200

#### PREPARATION

Temperature and timings:

**\*WATER QUANTITY CAN CHANGE DEPENDING ON QUALITY OF FLOUR**

#### INGREDIENTS

TOP CAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
CREMIRCA LIMONE	To Taste

#### PREPARATION

Temperature and timings:

**\*WATER QUANTITY CAN CHANGE DEPENDING ON QUALITY OF FLOUR**

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**INGREDIENTS**

TOP CAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
FARCITURA DI FRUTTA - FRAGOLE	To Taste

**PREPARATION**

Temperature and timings:

**STEP 4**

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**INGREDIENTS**

COVERDECOR CAFFE'	To Taste
COVERDECOR WHITE CHOCOLATE	To Taste
COVERDECOR FRAGOLA	To Taste