



## STEP 1

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### INGREDIENTS

|                                      |          |
|--------------------------------------|----------|
| TYPE 00 WHITE FLOUR                  | g 1000   |
| MARBUR CAKE 20%                      | g 70     |
| CONFECTIONER'S SUGAR                 | g 100    |
| EGG YOLKS                            | g 80     |
| EGGS                                 | g 50     |
| RUM                                  | g 60     |
| SALT                                 | g 10     |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | To Taste |
|                                      | To Taste |

### PREPARATION

Combine all the ingredients, except for the PEPITA CHOCOLATE, in a mixer equipped with paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicately. Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for about 25 minutes.

**INGREDIENTS**

|                      |          |
|----------------------|----------|
| TYPE 00 WHITE FLOUR  | g 1.000  |
| MARBUR CAKE 20%      | g 120    |
| CONFECTIONER'S SUGAR | g 100    |
| EGG YOLKS            | g 160    |
| SALT                 | g 10     |
|                      | To Taste |
|                      | To Taste |

**PREPARATION**

Combine all the ingredients, except for the PEPITA CHOCOLATE, in a mixer equipped with paddle attachment at low speed for 5 minutes. Incorporate the PEPITA CHOCOLATE delicately. Place the mixture in suitable moulds so that they are 3/4 full and then bake at 180-200°C for about 25 minutes.

**STEP 3**

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**INGREDIENTS**

|                            |          |
|----------------------------|----------|
| BIANCANEVE PLUS            | To Taste |
| BIANCANEVE                 | To Taste |
| RENO CONCERTO FONDENTE 52% | To Taste |