



BACI DI ALASSIO

STEP 1

INGREDIENTS

DELINOISETTE	g 1.000
EGG WHITES	g 240-270
CACAO IN POLVERE	g 100

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle, pipe the mixture out on parchment paper using a pastry bag with a curled tip and leave to rest for about 4 hours to allow a crust to form on the surface. Bake at 220-230°C for 5 minutes. When completely cooled off, stick together the two parts using PASTA BITTER, MARIKCREM or NOCCIOLATA.

STEP 2

INGREDIENTS

NOCCIOLATA PREMIUM	To Taste
PASTA BITTER	To Taste