



BEAT EGG WHITES WITH CASTER SUGAR, ADD DELINOISETTE AND ICING SUGAR (PREVIOUSLY SIFTED), STIRRING GENTLY. USING A PASTRY BAG WITH SMOOTH NOZZLE DEPOSIT ON BAKING TINS WITH OVEN RESISTANT PAP

INGREDIENTS

| | |
|-------------------------|---------|
| TOP FROLLA | g 2.000 |
| UNSALTED BUTTER 82% FAT | g 700 |
| CASTER SUGAR | g 240 |
| EGGS | g 300 |

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INGREDIENTS

| | |
|-------------------------|---------|
| DELINOISETTE | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 125 |
| EGG YOLKS | g 100 |
| EGGS | g 400 |

STEP 3

INGREDIENTS

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|-------------------------|----------|
| NOCCIOLE INTERE TOSTATE | To Taste |
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STEP 4

INGREDIENTS

COVERGEL NEUTRO

To Taste

STEP 5

INGREDIENTS

ROYAL JELLY

To Taste

STEP 6

INGREDIENTS

MIRAGEL

To Taste