



WHIP IN PLANETARY MIXER AT HIGH SPEED FOR 5 MINUTES. BY USING A PASTRY BAG WITH PLAIN NOZZLE, PIPE OUT SMALL DISKS OF THE DESIRED SIZE ON AN OVEN PAPER OR A SILICONE MAT. WAIT UNTIL THE SURF

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CACAO IN POLVERE	g 70
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

- Fruit fillings:

STEP 2

INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
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STEP 3

INGREDIENTS

TOP MERINGUE	g 1000
WATER	g 500-700

STEP 4

INGREDIENTS

BIANCANEVE PLUS

To Taste

To Taste

ALMOND FLAKES

To Taste

RASPBERRIES

To Taste