

STEP 1

| INGREDIENTS | | PREPARATION |
|-------------------------|---------|---|
| MOGADOR PREMIUM | g 500 | Mix all the ingredients together in a planetary mixer using a paddle for 5 minutes and half fill the chosen moulds. Top with FRUTTIDOR and decorate the sides with granulated sugar and sliced almonds. Bake at 180-190°C for 25-30 minutes depending on the size of the chosen mould. Use 200 g of mixture for a 15 cm diameter mould. |
| UNSALTED BUTTER 82% FAT | g 300 | |
| CEREAL'EAT CAKE | g 1.000 | |
| WATER | g 200 | |

STEP 2

INGREDIENTS

FRUTTIDOR ALBICOCCA To Taste

STEP 3

INGREDIENTS

ALMOND FLAKES To Taste
BIANCANEVE PLUS To Taste

