



STEP 1

INGREDIENTS

| | |
|-------------------------|-------|
| TOP FROLLA | g 500 |
| ALMOND FLOUR | g 100 |
| UNSALTED BUTTER 82% FAT | g 200 |
| EGGS | g 50 |
| SALT | g 2 |

STEP 2

INGREDIENTS

| | |
|-------------------------|-------|
| AVOLETTA | g 550 |
| TYPE 0 WHITE FLOUR | g 50 |
| CORNSTARCH | g 50 |
| VIGOR BAKING | g 4 |
| EGG WHITES | g 370 |
| UNSALTED BUTTER 82% FAT | g 120 |

STEP 3

INGREDIENTS

| | |
|---------------------------------------|----------|
| PRALIN DELICRISP CARAMEL FLEUR DE SEL | To Taste |
|---------------------------------------|----------|

STEP 4

INGREDIENTS

| | |
|-------------------|-------|
| FRUTTIDOR LAMPONE | g 250 |
| LILLY NEUTRO | g 40 |
| WATER | g 40 |

STEP 5

INGREDIENTS

| | |
|----------------------|-------|
| FRUTTIDOR LAMPONE | g 200 |
| LILLY NEUTRO | g 45 |
| LIQUID CREAM 35% FAT | g 275 |
| WATER | g 125 |

STEP 6

INGREDIENTS

| | |
|--------------|-------|
| TOP MERINGUE | g 165 |
| WATER | g 80 |
| LILLY NEUTRO | g 20 |
| WATER | g 20 |

STEP 7

INGREDIENTS

| | |
|----------------------------|-------|
| SINFONIA CIOCCOLATO BIANCO | g 300 |
| LIQUID CREAM 35% FAT | g 150 |
| LIQUID CREAM 35% FAT | g 350 |
| WATER | g 50 |
| LILLY NEUTRO | g 50 |

STEP 8

INGREDIENTS

| | |
|----------------|----------|
| MIRROR LAMPONE | To Taste |
|----------------|----------|



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF