



## SALTY BACI DI DAMA

### SALTY COOKIE

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#### INGREDIENTS

TOP FROLLA SALATA

g 1250

UNSALTED BUTTER 82% FAT

g 800

FARINA DI NOCCIOLE

g 750

EGGS

g 130

SALT

To Taste

To Taste

#### PREPARATION

- Mix all the ingredients in a planetary mixer.

- Form balls for the upper part, while for the lower part roll out the dough and cut it.

- Bake at 180°C for 10 min.

### ROSEMARY CREAM

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#### INGREDIENTS

CREMA SNACK

g 250

FRESH FULL-FAT MILK (3,5% FAT)

g 500

LIQUID CREAM 35% FAT

g 500

MILLED ROSEMARY

g 100

SALT

To Taste

To Taste

#### PREPARATION

-Mix the milk with the rosemary.

-Combine all the ingredients in a planetary mixer and mix with a leaf.

#### FINAL COMPOSITION

-Fill the biscuit with cream.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF