



MARbled DOLCE VARESE

STEP 1

INGREDIENTS

DOLCE VARESE	g 1.000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500

PREPARATION

DOLCE VARESEg 1.000 Whole eggs g 500 Butter or cream margarine g 500 Divide the beaten mixture into two parts, add cocoa to one part and, using a spatula, mix until it has been uniformly incorporated (the recommended quantity is about 80g of cocoa for every kg of cake mixture). Use the light cake mixture to half fill the moulds which have been well greased with butter and floured. Make a shallow groove in the surface and complete the mould filling with the dark cake mixture by filling in the grooves. Bake at 180°C, time depending on weight (35-40 minutes for 500g products). Leave to cool for 10 minutes and remove from the moulds. Decorate the sweets with BIANCANEVE PLUS and HAPPYCAO.

STEP 2

INGREDIENTS

DOLCE VARESE	g 1000
EGGS	g 500
UNSALTED BUTTER 82% FAT	g 500
CACAO IN POLVERE	g 80

STEP 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
HAPPYKAO	To Taste