CANTUCCI



STEP 1

| INGREDIENTS | |
|-------------------|---------|
| TOP CAKE | g 2.000 |
| EGGS | g 450 |
| EGG YOLKS | g 150 |
| ALL-PURPOSE FLOUR | g 120 |
| WHOLE ALMONDS | g 600 |

PREPARATION

TOP CAKE g 2.000 Whole eggs g 450 Egg yolks g 150 Flour g 120 Whole almonds g 600 Beat all the ingredients together in a mixer equipped with hook or paddle attachment until they are completely amalgamated. Create long loaf shapes of about 5 cm diameter and place on baking sheets covered with ovenproof paper. Bake at 190-200°C for about 15-20 minutes. While they are still warm, cut into slices about 2 cm wide and return to the oven for a light toasting.

