



## ALASSIO KISSES

### STEP 1

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#### INGREDIENTS

CONFECTIONER'S SUGAR	g 500
FARINA DI NOCCIOLE	g 500
CACAO IN POLVERE	g 100
EGG WHITES	g 240-260

#### PREPARATION

Combine all the ingredients in a mixer equipped with paddle. Using a pastry bag with star-shaped nozzle deposit the mixture on ovenproof paper and let rest for 2-3 hours so that to form a superficial crust. Bake at a temperature of 220-230°C for 6-7 minutes. After complete cooling couple using MARIXCREAM.

### STEP 2

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#### INGREDIENTS

MARIXCREAM	To Taste
NOCCIOLATA PREMIUM	To Taste
PASTA BITTER	To Taste