



PAVÉ WITH COCONUT, RASPBERRIES AND COCOA

PASTA FROLLA AL CACAO

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CASTER SUGAR	g 100
CACAO IN POLVERE	g 70-80
EGG YOLKS	g 150

PREPARATION

Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Line a baking tin with borders with cocoa short pastry of 3 mm height, partially bake in oven at 200°C for 6-7 minutes. After cooling, spread a layer (half centimeter) of raspberry extra jam and place in freezer for at least one hour. Prepare the basic coconut mixture.

PASTA BASE AL COCCO

INGREDIENTS

GRANCOCCO	g 1.500
EGG WHITES OR WATER	g 750

PREPARATION

Beat all the ingredients together in a mixer equipped with paddle attachment until they are completely amalgamated. Place in a refrigerator for at least an hour. Line a baking tin with borders with cocoa short pastry of 3 mm height, partially bake in oven at 200°C for 6-7 minutes. After cooling, spread a layer (half centimeter) of raspberry extra jam and place in freezer for at least one hour. Prepare the basic coconut mixture.

STEP 3

INGREDIENTS

CONFETTURA EXTRA LAMPONI	To Taste
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STEP 4

INGREDIENTS

BIANCANEVE PLUS

To Taste