



**STEP 1**

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**INGREDIENTS**

PERSIGOLD	g 1.000
CASTER SUGAR	g 800
EGG WHITES	g 300
VIGOR BAKING	g 15
CACAO IN POLVERE	g 5
BITTER ALMOND FLAVOURING	To Taste

**PREPARATION**

Mix all the ingredients in a planetary mixer equipped with a paddle for a few minutes, then make small loaves with a diameter of about 1,5 centimeters, cut into small cubes and cover with sugar. Bake at 200-220°C for about 8-10 minutes.