



## IRCA JOCONDE

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### INGREDIENTS

STRONG FLOUR	g 1.000
KRAPFEN NUCLEO	g 140
WATER	g 270
EGGS	g 230
UNSALTED BUTTER 82% FAT	g 80
CASTER SUGAR	g 50-80
FRESH YEAST	g 40

### PREPARATION

Whip at maximum speed in a planetary mixer for 7-8 minutes, spread 450 g of the whipped dough in a 60x40 cm baking tin with parchment paper and sprinkle some granulated pistachios onto the surface. Bake at 210-230°C with a traditional oven and at 190-210°C in a thermo-ventilated oven for 5-7 minutes. Let it cool off for a few minutes, then cover with plastic sheets to avoid excessive drying and place in a refrigerator until serving. Notice: In order to obtain the best whipping results, we recommend using amounts proportional to the planetary bowl. If the temperature of the water is too low, the volume of the whipped batter will be reduced. For a longer conservation time, store the sheets of biscuit Joconde well covered in the freezer.

## STEP 2

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### INGREDIENTS

MARBUR CROISSANT 20%	g 400
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### STEP 3

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#### INGREDIENTS

CHOCOLATE CHOCOLAT	To Taste
NOUGATY GIANDUIA	To Taste
PASSATA ALBICOCCA TIPO ORO	To Taste
FARCITURA DI FRUTTA - FRUTTI DI BOSCO	To Taste

### STEP 4

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#### INGREDIENTS

NOCCIOLATA PREMIUM	To Taste
MARIXCREAM	To Taste
CREMIRCA ARANCIA	To Taste
PASTA BITTER	To Taste