



BACI DI ALASSIO

STEP 1

INGREDIENTS

DELINOISETTE

g 1.000

EGG WHITES

g 240-270

CACAO IN POLVERE

g 100

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle, pipe the mixture out on parchment paper using a pastry bag with a curled tip and leave to rest for about 4 hours to allow a crust to form on the surface. Bake at 220-230°C for 5 minutes. When completely cooled off, stick together the two parts using PASTA BITTER, MARIXCREM or NOCCIOLATA.

STEP 2

INGREDIENTS

NOCCIOLATA PREMIUM

To Taste

PASTA BITTER

To Taste