



TYROLESE CAKE

- SHORTBREAD:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
SUGAR	g 100
EGG YOLK	g 120

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Put in a refrigerator for at least one hour, then line a cake mold with a 20 cm diameter and a 3 cm height. Afterwards, prepare the walnut filling.

- SHORTBREAD:

INGREDIENTS

TOFFEE D'OR CARAMEL	g 300
CHOPPED WALNUTS	g 150

PREPARATION

Mix all the ingredients in a planetary mixer equipped with a paddle until you obtain a smooth dough. Put in a refrigerator for at least one hour, then line a cake mold with a 20 cm diameter and a 3 cm height. Afterwards, prepare the walnut filling.

STEP 3

INGREDIENTS

BIANCANEVE PLUS	To Taste
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