



**WHIP IN PLANETARY MIXER AT HIGH SPEED FOR 5 MINUTES. BY USING A PASTRY BAG WITH PLAIN NOZZLE, PIPE OUT SMALL DISKS OF THE DESIRED SIZE ON AN OVEN PAPER OR A SILICONE MAT. WAIT UNTIL THE SURF**

#### INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 500
CACAO IN POLVERE	g 70
CASTER SUGAR	g 120
EGGS	g 150

#### PREPARATION

- Fruit fillings:

#### STEP 2

#### INGREDIENTS

FRUTTIDOR ALBICOCCA	To Taste
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#### STEP 3

#### INGREDIENTS

TOP MERINGUE	g 1000
WATER	g 500-700

INGREDIENTS

BIANCANEVE PLUS	To Taste
	To Taste
ALMOND FLAKES	To Taste
RASPBERRIES	To Taste