



SIN OF GLUTTONY

BISCUIT RECIPE:

INGREDIENTS

BISCUIMIX	g 500
WATER	g 300
EGGS	g 300

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

BISCUIT RECIPE:

INGREDIENTS

FRUTTIDOR LAMPONE	g 250
WATER	g 50
LILLY NEUTRO	g 50

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

BISCUIT RECIPE:

INGREDIENTS

LIQUID CREAM 35% FAT	g 1.000
LILLY CIOCCOLATO BIANCO	g 200
WATER	g 300
SUGAR	g 50

PREPARATION

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

STEP 4

INGREDIENTS

MIRROR LAMPONE

To Taste