

PRIMO IMPASTO

INGREDIENTS	PREPA	PREPARATION	
CEREAL'EAT LIEVITATI	g 6.000 filling	size on an oven paper or a silicor 10-15 minutes, max 1 hour). Bak	
YEAST	a 260		
WATER	g 2.200 keep		
EGGS	g 1.000		
UNSALTED BUTTER	g 1.200		

igh speed for 5 minutes. Add colorant according to the chosen a pastry bag with plain nozzle to pipe out small disks of the desired cone mat. Wait until the surface of each disk becomes crusty (min take at 130-150°C for 15-18 minutes (with static ovens, please

EMULSIONE

INGREDIENTS		PREPARATION
EGG YOLK	g 450	Whip in a planetary mixer at high speed for 5 minutes. filling and mix delicately. Use a pastry bag with plain n
SUGAR	g 900	size on an oven paper or a silicone mat. Wait until the 10-15 minutes, max 1 hour). Bake at 130-150°C for 15
UNSALTED BUTTER	g 2.700	keep the valve open).
BURRO DI CACAO	g 220	
HONEY	g 220	
	g 120	

es. Add colorant according to the chosen n nozzle to pipe out small disks of the desired he surface of each disk becomes crusty (min 15-18 minutes (with static ovens, please



SECONDO IMPASTO

INGREDIENTS		PREPARATION
CEREAL'EAT LIEVITATI	g 4.000	Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. Use a pastry bag with plain nozzle to pipe out small disks of the desired
SUGAR	g 450	size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty (min 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please
SALT	g 80	keep the valve open).
	g 1.200	
	g 1.000	
BUTTER EMULSION	g 4.610	

GLASSA DI COPERTURA

RUM 70°

INGREDIENTS		PREPARATION
BRIOBIG	g 1.000	Whip in a planetary mixer at high speed for 5 minutes. Add colorant according to the chosen filling and mix delicately. Use a pastry bag with plain nozzle to pipe out small disks of the desired
DECORGRAIN	g 500	size on an oven paper or a silicone mat. Wait until the surface of each disk becomes crusty 10-15 minutes, max 1 hour). Bake at 130-150°C for 15-18 minutes (with static ovens, please
	g 1.000	keep the valve open).
	g 800	
EGG WHITES	g 200	

g 100

g 50

RECIPE CREATED FOR YOU BY GENNARO BARBATO

PASTRY CHEF AND CHOCOLATIER

