

PRIMO IMPASTO

INGREDIENTS		PREPARATION	
CEREAL'EAT LIEVITATI	g 6.000	Whip in a planetary mixer at high sp filling and mix delicately. Use a past size on an oven paper or a silicone 10-15 minutes, max 1 hour). Bake a keep the valve open).	
YEAST	g 250		
WATER	g 2.200		
EGGS	g 1.000		
UNSALTED BUTTER	g 1.200		

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

EMULSIONE

INGREDIENTS

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EGG YOLK	g 450
SUGAR	g 900
UNSALTED BUTTER	g 2.700
BURRO DI CACAO	g 220
HONEY	g 220
	g 120

PREPARATION

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 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 keep the valve open).



SECONDO IMPASTO

INGREDIENTS		PREPARATION
CEREAL'EAT LIEVITATI SUGAR SALT	g 4.000 g 450 g 80	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 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 keep the valve open).
	g 1.200	
	g 1.000	
BUTTER EMULSION	g 4.610	

GLASSA DI COPERTURA

RUM 70°

INGREDIENTS		PREPARATION
BRIOBIG DECORGRAIN	g 1.000 g 500 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 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 keep the valve open).
	g 800	
EGG WHITES	g 200	

g 100

g 50

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RECIPE CREATED FOR YOU BY GENNARO BARBATO

PASTRY CHEF AND CHOCOLATIER

