



PRIMO IMPASTO

INGREDIENTS

CEREALE AT LIEVITATI	g 6.000
YEAST	g 250
WATER	g 2.200
EGGS	g 1.000
UNSALTED BUTTER	g 1.200

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).

EMULSIONE

INGREDIENTS

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

CEREAL'EAT LIEVITATI	g 4.000
SUGAR	g 450
SALT	g 80
	g 1.200
	g 1.000
BUTTER EMULSION	g 4.610

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).

GLASSA DI COPERTURA

INGREDIENTS

BRIOBIG	g 1.000
DECORGRAIN	g 500
	g 1.000
	g 800
EGG WHITES	g 200
	g 100
RUM 70°	g 50

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).

RECIPE CREATED FOR YOU BY GENNARO BARBATO

PASTRY CHEF AND CHOCOLATIER