



# PEACH & YOGURT

WHIP EGG WHITE WITH SUGAR TO OBTAIN A FLUFFY CONSISTENCY, THEN ADD THE POWDERS AND STIR GENTLY WITH A SPATULA. LAY OVER A TRAY USING A PALETTE KNIFE OR USING A RAPLETTE. DUST WITH ICING SUGA

INGREDIENTS		PREPARATION
AVOLETTA		g 400
EGG WHITES		g 250
CASTER SUGAR		g 60
ALL-PURPOSE FLOUR		g 100

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INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT		g 100
MILK 3.5% FAT		g 100
EGG YOLKS		g 40
CASTER SUGAR		g 10
LILLY NEUTRO		g 20
FRUTTIDOR PESCA		g 300
RENO CONCERTO CIOCCOLATO BIANCO 31,4%		g 150

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INGREDIENTS		PREPARATION
LILLY YOGURT		g 200
WATER		g 500
LIQUID CREAM 35% FAT		g 600

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INGREDIENTS		PREPARATION
PRALIN DELICRISP BLANC		To Taste

STEP 5

INGREDIENTS		
BLITZ ICE TOP		To Taste