

*WATER QUANTITY CAN CHANGE DEPENDING ON QUALITY OF FLOUR

TOP CAKE UNSALTED BUTTER 82% FAT G 500 EGGS JOYPASTE TIRAMISU' SFERETTE CIOCCOLATO CAFFE' Temperature and timings: g 1.000 g 500 g 500 g 200	INGREDIENTS	PREPARATION
g 500 JOYPASTE TIRAMISU' g 140	TOP CAKE	
JOYPASTE TIRAMISU' g 140	UNSALTED BUTTER 82% FAT	g 500
	EGGS	g 500
SFERETTE CIOCCOLATO CAFFE' g 200	JOYPASTE TIRAMISU'	g 140
	SFERETTE CIOCCOLATO CAFFE'	g 200

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INGREDIENTS	PREPARATION
TOP CAKE	Temperature and timings: g 1.000
UNSALTED BUTTER 82% FAT	g 500
EGGS	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40
CREMIRCA LIMONE	To Taste



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COVERDECOR WHITE CHOCOLATE

COVERDECOR FRAGOLA

INGREDIENTS	PREPARATION
TOP CAKE UNSALTED BUTTER 82% FAT EGGS JOYPASTE VANIGLIA MADAGASCAR/BOURBON FARCITURA DI FRUTTA - FRAGOLE	Temperature and timings: g 1.000 g 500 g 500 g 40 To Taste
STEP 4 INGREDIENTS COVERDECOR CAFFE'	To Taste

To Taste

To Taste

