



NEW BACIO DI DAMA

LIGHT SHORTBREAD

INGREDIENTS

TOP FROLLA	g 1400
SUGAR	g 120
UNSALTED BUTTER	g 350
EGGS	g 225

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk.

Leave for two hours in the refrigerator.

Cover a baking pan and fill it with the frangipane cream.

FRANGIPANE

INGREDIENTS

UNSALTED BUTTER	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 25
FLEUR DE SEL	g 2
AVOLETTA	g 400
EGGS	g 200
EGG YOLKS	g 50
IRCA GENOISE	g 200
	g 170

PREPARATION

Mix all the ingredients with leaf for about 5 minutes.

Fill the covered pan with the shortbread pastry with EXTRA ALBICOCCA JAM on the bottom.

Cook at 180 ° C in a deck oven with the closed valve for about 20 minutes.

Once it is cooled, remove from the mold and cover with a abundant layer of FARCINUT.

HAZELNUT STREUSEL

INGREDIENTS

UNSALTED BUTTER	g 100
DELINOISETTE	g 200
ALL-PURPOSE FLOUR	g 100
SALT	g 2

PREPARATION

Mix the flour with DELINOISETTE and the salt then add the cold butter and knead until you have something similar to a shortbread pastry (do not knead too much).

Spread the mixture into bake plates and bake at 160 ° C for 15/20 minutes.

FINAL COMPOSITION

Turn the tart out of the mold, place a generous layer of FARCINUT with a pastry bag.

Then add small spheres of hazelnut streusel on the FARCINUT.

Slightly dust with BIANCANEVE BC.

RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER