



**STEP 1**

---

**INGREDIENTS**

|                         |       |
|-------------------------|-------|
| TOP FROLLA              | g 500 |
| ALMOND FLOUR            | g 100 |
| UNSALTED BUTTER 82% FAT | g 200 |
| EGGS                    | g 50  |
| SALT                    | g 2   |

**STEP 2**

---

**INGREDIENTS**

|                         |       |
|-------------------------|-------|
| AVOLETTA                | g 550 |
| TYPE 0 WHITE FLOUR      | g 50  |
| CORNSTARCH              | g 50  |
| VIGOR BAKING            | g 4   |
| EGG WHITES              | g 370 |
| UNSALTED BUTTER 82% FAT | g 120 |

### STEP 3

---

#### INGREDIENTS

|                                       |          |
|---------------------------------------|----------|
| PRALIN DELICRISP CARAMEL FLEUR DE SEL | To Taste |
|---------------------------------------|----------|

### STEP 4

---

#### INGREDIENTS

|                   |       |
|-------------------|-------|
| FRUTTIDOR LAMPONE | g 250 |
| LILLY NEUTRO      | g 40  |
| WATER             | g 40  |

### STEP 5

---

#### INGREDIENTS

|                      |       |
|----------------------|-------|
| FRUTTIDOR LAMPONE    | g 200 |
| LILLY NEUTRO         | g 45  |
| LIQUID CREAM 35% FAT | g 275 |
| WATER                | g 125 |

### STEP 6

---

#### INGREDIENTS

|              |       |
|--------------|-------|
| TOP MERINGUE | g 165 |
| WATER        | g 80  |
| LILLY NEUTRO | g 20  |
| WATER        | g 20  |

STEP 7

---

INGREDIENTS

|                                |       |
|--------------------------------|-------|
| SINFONIA CIOCCOLATO BIANCO 33% | g 300 |
| LIQUID CREAM 35% FAT           | g 150 |
| LIQUID CREAM 35% FAT           | g 350 |
| WATER                          | g 50  |
| LILLY NEUTRO                   | g 50  |

STEP 8

---

INGREDIENTS

|                |          |
|----------------|----------|
| MIRROR LAMPONE | To Taste |
|----------------|----------|

RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF