



SALTY BACI DI DAMA

chef Basic level

salty COOKIE

INGREDIENTS

TOP FROLLA SALATA

unsalted butter 82% fat

FARINA DI NOCCIOLE

eggs

salt

PREPARATION

1250g - Mix all the ingredients in a planetary mixer.

800g - Form balls for the upper part, while for the lower part roll out the dough

750g and cut it.

130g - Bake at 180°C for 10 min.

qb

qb

ROSEMARY CREAM

INGREDIENTS

CREMA SNACK

fresh full-fat milk (3,5% fat)

liquid cream 35% fat

milled rosemary

salt

PREPARATION

250g -Mix the milk with the rosemary.

500g -Combine all the ingredients in a planetary mixer and mix with a leaf.

500g

100g

qb

qb

Final composition

-Fill the biscuit with cream.