

SALTY BACI DI DAMA

Basic level



RECIPE CREATED BY:

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Pastry Chef

SALTY COOKIE

TOP FROLLA SALATA	1250g	- Mix all the ingredients in a planetary mixer. - Form balls for the upper part, while for the lower part roll out the dough and cut it. - Bake at 180°C for 10 min.
unsalted butter 82% fat	800g	
FARINA DI NOCCIOLE	750g	
eggs	130g	
salt	qb	
	qb	

ROSEMARY CREAM

CREMA SNACK	250g	-Mix the milk with the rosemary. ?????-Combine all the ingredients in a planetary mixer and mix with a leaf.
fresh full-fat milk (3,5% fat)	500g	
liquid cream 35% fat	500g	
milled rosemary	100g	
salt	qb	
	qb	

FINAL COMPOSITION

-Fill the biscuit with cream.

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Extraordinary made simple.