



# SALTY BACI DI DAMA

👤 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.

## ROSEMARY CREAM

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### 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

## Final composition

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-Fill the biscuit with cream.