



SALTY BACI DI DAMA

🏠 Basic level



RECIPE CREATED BY:
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Pastry Chef

SALTY COOKIE

TOP FROLLA SALATA
unsalted butter 82% fat
FARINA DI NOCCIOLE
eggs
salt

1250g
800g
750g
130g
qb
qb

- 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.

ROSEMARY CREAM

CREMA SNACK
fresh full-fat milk (3,5% fat)
liquid cream 35% fat
milled rosemary
salt

250g
500g
500g
100g
qb
qb

- Mix the milk with the rosemary.
- Combine all the ingredients in a planetary mixer and mix with a leaf.

FINAL COMPOSITION

-Fill the biscuit with cream.

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Extraordinary
made simple.