

# SBRISOLONA CAKE

chef Basic level

## INGREDIENTS

### DOLCE VARESE

all-purpose flour  
unsalted butter 82% fat  
chopped almonds  
whole almonds  
egg yolks  
grated lemon zest

## PREPARATION

1.100g DOLCE VARESE g 1.100Flour g 400Butter or short pastry margarine g  
400g 500Chopped almonds g 500Whole almonds g 100Egg yolk n 5Grated lemon  
500g peel -q.s.Combine roughly all the ingredients in a mixer equipped with hook  
500g or paddle attachment. Half fill moulds which have been greased with butter,  
100g crumble the cake mixture. Bake at 200°C for about 20 minutes. Leave the  
100-125g tarts to cool completely and decorate with BIANCANEVE PLUS.  
qb