



# SBRISOLONA CAKE

🏠 Basic level

## DOLCE VARESE

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

1.100g  
400g  
500g  
500g  
100g  
100-125g  
qb

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