SBRISOLONA CAKE

Basic level

DOLCE VARESE	1.100g	DOLCE VARESE g 1.100Flour g 400Butter or short pastry margarine g 500Chopped almonds g 500Whole almonds g 100Egg yolk n 5Grated 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.
all-purpose flour	400g	
unsalted butter 82% fat	500g	
chopped almonds	500g	
whole almonds	100g	
egg yolks	100-125g	
grated lemon zest	qb	

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