



# AFRICAN CASSATA

👤 Intermediate level

## PROCEDURE

### PARADISO

eggs  
water

### SVELTO

all-purpose flour

1.000g

600g

150g

30g

150g

PARADISOg 1.000 Whole eggs g 600 Water g 150  
SVELTO 80g 30 Flour g 150 Beat the PARADISO with  
the eggs, water and SVELTO 80 in a mixer (or with an  
egg beater) at medium speed for 8-10 minutes, then  
incorporate the flour delicately. Use a pastry bag with  
a suitable nozzle to place pieces of the desired size on  
baking sheets with ovenproof paper. Bake at 220-  
230°C for about 5 minutes with the valve closed. NOTE:  
the same mixture can be used to prepare sponge  
fingers or 'granellati'.