

AFRICAN CASSATA

INGREDIENTS

PARADISO

eggs

water

SVELTO

all-purpose flour

PREPARATION

1.000g PARADISOg 1.000 Whole eggs g 600 Water g 150 SVELTO 80g 30 Flour g 150 600g Beat the PARADISO with the eggs, water and SVELTO 80 in a mixer (or with 150g 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'.