



AFRICAN CASSATA

👤 Basic level

BASE FOR AFRICAN CASSATA

INGREDIENTS

PARADISO

eggs

water

SVELTO

all-purpose flour

PREPARATION

- | | |
|--------|--|
| 1.000g | -Whip PARADISO with eggs, water, and SVELTO 80 for 8–10 minutes at |
| 600g | medium speed in a stand mixer fitted with a whisk attachment. |
| 150g | -Then gently fold in the sifted flour. |
| 30g | -Pipe onto baking trays lined with parchment paper, in the desired size, |
| 150g | using a piping bag with a plain tip to create a round shape. |

Final composition

-Bake in a static oven at 220–230°C for about 5 minutes with the vent closed.