



# AFRICAN CASSATA

chef 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 medium speed in a stand mixer fitted with a whisk attachment.
600g	
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.