

MARBLED DOLCE VARESE

Basic level

DOLCE VARESE	1.000g	DOLCE VARESEg 1.000 Whole eggs g 500 Butter or cream margarine g 500 Divide the beaten mixture into two parts, add cocoa to one part and, using a spatula, mix until it has been uniformly incorporated (the recommended quantity is about 80g of cocoa for every kg of cake mixture). Use the light cake mixture to half fill the moulds which have been well greased with butter and floured. Make a shallow groove in the surface and complete the mould filling with the dark cake mixture by filling in the grooves. Bake at 180°C, time depending on weight (35-40 minutes for 500g products). Leave to cool for 10 minutes and remove from the moulds. Decorate the sweets with BIANCANEVE PLUS and HAPPYCAO.
eggs	500g	
unsalted butter 82% fat	500g	

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