CIAMBELLA

Basic level

TOP CAKE	2.000g	TOP CAKEg 2.000 Whole eggs g 700 Butter or cream margarine g 500 VIGOR bakingg 10 Beat all the ingredients together in a mixer equipped with whisk attachment at medium speed for 5 minutes. Place the mixture in suitable buttered and floured moulds and decorate the tops with granulated sugar. Bake at 180-190°C for about 40 minutes.
eggs	700g	
unsalted butter 82% fat	500g	
VIGOR BAKING	10g	

irca GROUP
Extraordinary made simple.