



# BACI (KISSES)

chef Intermediate level

## INGREDIENTS

### HEIDICAKE

all-purpose flour  
unsalted butter 82% fat  
egg yolk

## PREPARATION

1.000g Mix butter flour and egg yolk in a planetary mixer equipped with a paddle  
450g until you obtain an even dough. Let it rest for at least 20 minutes in the  
650g refrigerator. Roll out the dough to about 1 cm thickness and then cut out in  
20g circles (diameter 2,5 cm) with a cake cutter. Roll the dough with the  
hands into small balls and place on greaseproof paper and bake at about  
170-180°C for 10-15 minutes. Let cool and stick the "Kisses" together with  
PASTA BITTER or dark chocolate.