



CANTUCCI

🏠 Basic level

TOP CAKE

eggs
egg yolks
all-purpose flour
whole almonds

2.000g
450g
150g
120g
600g

TOP CAKE g 2.000 Whole eggs g 450 Egg yolks g 150
Flour g 120 Whole almonds g 600 Beat all the
ingredients together in a mixer equipped with hook or
paddle attachment until they are completely
amalgamated. Create long loaf shapes of about 5 cm
diameter and place on baking sheets covered with
ovenproof paper. Bake at 190-200°C for about 15-20
minutes. While they are still warm, cut into slices
about 2 cm wide and return to the oven for a light
toasting.