

CANTUCCI

chef Basic level

INGREDIENTS

TOP CAKE

eggs
egg yolks
all-purpose flour
whole almonds

PREPARATION

2.000g TOP CAKE g 2.000 Whole eggs g 450 Egg yolks g 150 Flour g 120 Whole
450g almonds g 600 Beat all the ingredients together in a mixer equipped with
150g hook or paddle attachment until they are completely amalgamated. Create
120g long loaf shapes of about 5 cm diameter and place on baking sheets covered
600g 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.