FISHERMAN

Advanced level

DOLCE VARESE	1.100g
all-purpose flour	400g
unsalted butter	500g
eggs	600g
chopped almonds	400g
raisins	500g

DOLCE VARESEg 1.100 Flour g 400 Butter or cream margarine g 500 Whole eggs g 600 Chopped almonds g 400 Raisins g 500 Beat the DOLCE VARESE, butter or margarine, eggs and flour in a mixer equipped with whisk attachment. Add the almonds and raisins and mix in delicately. Use a pastry bag with smooth nozzle to place small quantities (30-40g) of the mixture onto baking sheets. Brush with beaten egg and decorate with whole almonds.

irca GROUP
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