

FISHERMAN

chef Advanced level

INGREDIENTS

DOLCE VARESE

all-purpose flour
unsalted butter
eggs
chopped almonds
raisins

PREPARATION

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