



ALASSIO KISSES

👤 Intermediate level

INGREDIENTS

confectioner's sugar

FARINA DI NOCCIOLE

CACAO IN POLVERE

egg whites

PREPARATION

500g Combine all the ingredients in a mixer equipped with paddle. Using a pastry bag with star-shaped nozzle deposit the mixture on ovenproof paper and let rest for 2-3 hours so that to form a superficial crust. Bake at a temperature of 220-230°C for 6-7 minutes. After complete cooling couple using MARIXCREAM.

500g

100g

240-260g