



# ALASSIO KISSES

chef 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 100g rest for 2-3 hours so that to form a superficial crust. Bake at a temperature of 240-260g 220-230°C for 6-7 minutes. After complete cooling couple using MARIXCREAM.