



ALASSIO KISSES

🏠 Intermediate level

confectioner's sugar
FARINA DI NOCCIOLE
CACAO IN POLVERE
egg whites

500g
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100g
240-260g

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.