BACI DI ALASSIO

Intermediate level

DELINOISETTE	1.000g
egg whites	240-270g
CACAO IN POLVERE	100g

Mix all the ingredients in a planetary mixer equipped with a paddle, pipe the mixture out on parchment paper using a pastry bag with a curled tip and leave to rest for about 4 hours to allow a crust to form on the surface. Bake at 220-230°C for 5 minutes. When completely cooled off, stick together the two parts using PASTA BITTER, MARIXCREM or NOCCIOLATA.