



# BACI DI ALASSIO

👤 Intermediate level

## INGREDIENTS

DELINOISETTE

egg whites

CACAO IN POLVERE

## PREPARATION

1.000g Mix all the ingredients in a planetary mixer equipped with a paddle, pipe the  
240-270g mixture out on parchment paper using a pastry bag with a curled tip and  
100g 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.