



# BACI DI ALASSIO

🏠 Intermediate level

## DELINOISETTE

egg whites

## CACAO IN POLVERE

1.000g  
240-270g  
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.