

CIAMBELLINE

INGREDIENTS

TOP CAKE

eggs all-purpose flour unsalted butter 82% fat chopped almonds

PREPARATION

1.000g TOP CAKE g 1.000 Whole eggs g 400 Flour for biscuit-making g 500 Butter 400g or cream margarine g 600 Chopped almonds g 250 METHOD: combine the ingredients in a mixer equipped with paddle attachment at medium speed until a smooth, uniform mixture is obtained. Leave to rest in a refrigerator for at least an hour. Use your hands to create the traditional 'ciambelline' shapes, moisten the surfaces with water and decorate first with caster sugar and then with icing sugar. Bake at 200-220°C.