CIAMBELLINE

Basic level

TOP CAKE	1.000g	TOP CAKE g 1.000 Whole eggs g 400 Flour for biscuit-making g 500 Butter 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.
eggs	400g	
all-purpose flour	500g	
unsalted butter 82% fat	600g	
chopped almonds	250g	