



CIAMBELLINE

🏠 Basic level

TOP CAKE

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

1.000g
400g
500g
600g
250g

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.