

COCOA AND SALT DIAMANTINI

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INGREDIENTS

TOP FROLLA
EYLEN CREMA/CAKE

Cacao 22-24

water

salt

PREPARATION

500g - Mix all the ingredients together without handling them too much.

 $250g\,\,$ - Place in fridge and let rest for at least one hour, cut and shape into a

38g diamond shape.

45q - Brush lightly with water and roll in brown sugar.

 $^{-}$ - Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.

- Bake at 175°C for about 18/20 minutes with the valve open.