



COCOA AND SALT DIAMANTINI

👤 Basic level

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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 diamond shape.

38g - Brush lightly with water and roll in brown sugar.

45g - Allow to set in fridge for a few minutes, then cut to the desired thickness and place in the pan.

7g

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



RECIPE CREATED BY:

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