COCOA AND SALT DIAMANTINI

Basic level



RECIPE CREATED BY:

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Pastry Chef

COCOA AND SALT DIAMANTINI

TOP FROLLA	500g
EYLEN CREMA/CAKE	250g
Cacao 22-24	38g
water	45g
salt	7g

- Mix all the ingredients together without handling them too much.
- Place in fridge and let rest for at least one hour, cut and shape into a diamond shape.
- 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.