



SIN OF GLUTTONY

🏠 Intermediate level

BISCUIT RECIPE:

BISCUIMIX

water
eggs

500g
300g
300g

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

BISCUIT RECIPE:

FRUTTIDOR LAMPONE

water - 40-45°C

LILLY NEUTRO

250g
50g
50g

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.

BISCUIT RECIPE:

liquid cream 35% fat - (35% m.g.)

LILLY CIOCCOLATO BIANCO

water

sugar

1.000g

200g

300g

50g

Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. Spread evenly the dough on a baking tray with baking paper, to a thickness of half a centimeter and cook for a short time at 220-230 ° C with the valve closed. After baking, let cool for a few minutes then cover with plastic to prevent drying and place it in the refrigerator until the time of use.



Extraordinary
made simple.