

SIN OF GLUTTONY

Biscuit recipe:

INGREDIENTS

BISCUIMIX

water

eggs

PREPARATION

500g Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer.

300g Spread evenly the dough on a baking tray with baking paper, to a thickness

300g 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:

INGREDIENTS

FRUTTIDOR LAMPONE water - 40-45°C LILLY NEUTRO

PREPARATION

 $250g\,\,$ Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer.

 $50g\,$ 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:

INGREDIENTS

liquid cream 35% fat - (35% m.g.) LILLY CIOCCOLATO BIANCO

water sugar 1.000g

200g **Preparation**

300g Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer. 50g 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 $^{\circ}$ 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.