



SIN OF GLUTTONY

chef Intermediate level

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
50g 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.)

LILY CIOCCOLATO BIANCO

water

sugar

PREPARATION

1.000g Whip all the ingredients for 8-10 minutes at high speed in a planetary mixer.
200g 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
50g 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.