

SIN OF GLUTTONY

Intermediate level

BISCUIT RECIPE:

BISCUIMIX	500g	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.
water	300g	
eggs	300g	

BISCUIT RECIPE:

FRUTTIDOR LAMPONE	250g	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.
water - 40-45°C	50g	
LILLY NEUTRO	50g	

BISCUIT RECIPE:

liquid cream 35% fat - (35% m.g.)	1.000g	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.
LILLY CIOCCOLATO BIANCO	200g	
water	300g	
sugar	50g	

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