

PEACH & YOGURT

Intermediate level

WHIP EGG WHITE WITH SUGAR TO OBTAIN A FLUFFY CONSISTENCY, THEN ADD THE POWDERS AND STIR GENTLY WITH A SPATULA. LAY OVER A TRAY USING A PALETTE KNIFE OR USING A RAPLETTE. DUST WITH ICING SUGA

AVOLETTA	400g
egg whites	250g
caster sugar	60g
all-purpose flour	100g

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liquid cream 35% fat	100g
milk 3.5% fat	100g
egg yolks	40g
caster sugar	10g
LILLY NEUTRO	20g
FRUTTIDOR PESCA	300g
RENO CONCERTO CIOCCOLATO BIANCO 31,4%	150g

irca GROUP
Extraordinary made simple.

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LILLY YOGURT	200g
water	500g
liquid cream 35% fat	600g

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PRALIN DELICRISP BLANC	qb

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