



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

<u>AVOLETTA</u>	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
<u>LILLY NEUTRO</u>	20g
<u>FRUTTIDOR PESCA</u>	300g
RENO CONCERTO CIOCCOLATO	
BIANCO 31,4%	150g



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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