



## SALTY BACI DI DAMA

### SALTY COOKIE

#### INGREDIENTS

TOP FROLLA SALATA  
UNSALTED BUTTER 82% FAT  
FARINA DI NOCCIOLE  
EGGS  
SALT

g 1250  
g 800  
g 750  
g 130  
To Taste  
To Taste

#### PREPARATION

- Mix all the ingredients in a planetary mixer.  
- Form balls for the upper part, while for the lower part roll out the dough and cut it.  
- Bake at 180°C for 10 min.

### ROSEMARY CREAM

#### INGREDIENTS

CREMA SNACK  
FRESH FULL-FAT MILK (3,5% FAT)  
LIQUID CREAM 35% FAT  
MILLED ROSEMARY  
SALT

g 250  
g 500  
g 500  
g 100  
To Taste  
To Taste

#### PREPARATION

-Mix the milk with the rosemary.  
-Combine all the ingredients in a planetary mixer and mix with a leaf.

#### FINAL COMPOSITION

-Fill the biscuit with cream.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF