Recipe

# Biscuit Joconde



## Ingredients

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|---|---|
| Eggs | 180 |
| Hazelnut Powder | 135 |
| Icing Sugar | 33 |
| Flour | 36 |
| Butter | 25 |
| Egg whites | 120 |
| Sugar | 120 |

## Working Method

Mix the eggs with the sifted dry ingredients. Whip the egg whites and the sugar. Fold the paste made with the eggs and powders.

Add the melted butter and bake on a 60x40cm tray at 170°C for 10 minutes.

BANO puratos
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