

# Brutti ma buoni

# Ovoneve®

STABILIZED HIGHLY WHIPPING ALBUMIN IN POWDER

## Brutti ma Buoni

*(Ugly but tasty)*

By the Master Pier Paolo Magni

*"Ovoneve makes the "Brutti ma Buoni" lighter and dryer. Also baking time is speeded up and the product is more crumbly and lighter".*



## Ingredients

**25 g Ovoneve**  
**150 g sugar**  
**250 g water**  
**180 g grinded roasted hazelnuts.**



**Blend carefully Ovoneve with sugar, hydrate and finally whip thick.**



**Add the grinded hazelnuts with a palette knife.**



**Place spoonfuls or pipe rosettes on baking sheets and bake in half-open oven at 150° for 60 minutes.**