

## D12 | Savoiardi

### INGREDIENTS

Flour Cakes and Fried Desserts	80 g
Egg yolks	130 g
Sugar	50 g
Egg whites	240 g
Starch	80 g
Vanilla bean	$\frac{1}{2}$
Grated lemon zest	$\frac{1}{2}$



LINEA PASTICCERIA  
**TORTE E DOLCI FRITTI**

### DIRECTIONS

Whip the egg yolks in a stand mixer with the first portion of sugar, the vanilla, and optionally the lemon zest for about 12–15 minutes at medium speed.

In a separate bowl, beat the egg whites until stiff peaks form, gradually adding the second portion of sugar.

Fold one-third of the egg whites into the yolk mixture, along with one-third of the flour sifted together with the potato starch. Alternate adding the rest in thirds until fully combined.

Using a piping bag fitted with a 14 mm round tip, pipe 10 cm long sticks onto a baking tray lined with parchment paper.

Dust with powdered sugar and cornstarch, then bake at 230°C for about 10 minutes with the oven vent open.

Let cool on the tray.