

# Pasticceria

#	Nome	Grado	Proposto	Ripetizioni	Note	Bellezza
1	Cheesecake L1	6a+	6a+.3	9		★★★☆☆
2	Cheesecake L2	6b	6b.4	2		★★★☆☆
3	Budino	5b	5b.8	10		★★★☆☆
4	Sbrisolona L1	5c+	5c+.5	18		★★★☆☆
5	Sbrisolona L2	6a	6a.6	8	6b+ in Valli Bresciane, ed. 2023.	★★★☆☆
6	Spongada L1	5c	5c.4	11		★★★☆☆
7	Spongada L2	6b	6b.5	2		★★★☆☆
8	Tirami su L1	6b+	6b+.4	9		★★★☆☆
9	Tirami su L2	6b	6b+.5	4		★★★★☆
10	Crema caramel L1	6b+	6b.7	4		★★★☆☆
11	Crema caramel L2	6a+	6b.5	2	6c+ in Valli Bresciane, ed. 2023.	★★★★☆
12	Strudel	6b+	6b.3	7		★★★☆☆
13	Cassata L1	6a+	6a+.8	8		★★★★☆
14	Cassata L2	6c	6c.5	1		★★★★☆
15	Plum cake	7b+	N.D.	0		
16	Sacher L1	6b+	6c.1	4		★★★☆☆
17	Sacher L2	6b+	7b.9	1		★★★★☆
18	Millefoglie	7a	6c+/7a	4		★★★★☆
19	Le pasticciere L1	6b	6b.5	6		★★★☆☆
20	Le pasticciere L2	6b+	N.D.	0		
21	Crostata	6b+	6b+.7	1		★☆☆☆☆
22	Zuccotto	6c	6c.1	13		★★★☆☆
23	Bignolata	6a+	6a+.5	6		★★★☆☆
24	Patuna	6b	6b+.6	3		★★★☆☆
25	Bossolà	6c+	6c+.1	4		★★★★☆
26	Meringata	6b	6b.6	4		★★★★☆
27	Mont blanc	6b	6b.5	2		★★★☆☆
28	Seadas	6c	6c.4	1		★★★☆☆
29	Delizia	6c	N.D.	0		