Pasticceria

#	Nome	Grado	Proposto	Ripetizioni	Note	Bellezza
1	Cheesecake L1	**6a+**	6a+.3	10		★★★☆☆
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	12		★★★☆☆
9	Tirami su L2	**6b**	6b+.5	4		★★★★☆
10	Creme caramel L1	**6b+**	6b.7	4		★★★☆☆
11	Creme caramel L2	**6a+**	6b.5	2	6c+ in Valli Bresciane, ed. 2023.	★★★★☆
12	Strudel	**6b+**	6b.3	7		★★★☆☆
13	Cassata L1	**6a+**	6a+.7	9		★★★☆☆
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	15		★★★☆☆
23	Bignolata	**6a+**	6a+.5	7		★★★☆☆
24	Patuna	**6b**	6b+.2	4		★★★★☆
25	Bossolà	**6c+**	6c+.1	4		★★★★☆
26	Meringata	**6b**	6b.6	4		★★★★☆
27	Mont blanc	**6b**	6b.9	4		★★★☆☆
28	Seadas	**6c**	6c.4	1		★★★☆☆
29	Delizia	**6c**	N.D.	0		