

Ingredients:

- * 4 eggs
- * 100 g egg white
- * 750 g dulce de leche
- * 140 g flour "00"
- * 1/2 teaspoon salt
- * 1 vanilla bean
- * 50 g butter

Instructions:

1. Place the eggs, egg whites, vanilla, and flour in the bowl of an electric mixer and beat for 7-8 minutes, on medium speed.
2. Add the melted butter and dulce de leche, slightly warmed (do not exceed 32°C), and slow down the mixer to low speed.
3. Add the sifted flour gradually, incorporating it well into the dough without deflating it.
4. Divide the mixture between 10 single-serving round molds, each weighing about 125 g.
5. Place on a baking tray and bake. Allow to cool in the molds for 1 minute before serving.