



# EPV TECHNOLOGIES NEWSLETTER

May 2018



Special Edition



## TECH NEWS

EPV Technologies is GDPR-compliant

TIP OF THE MONTH

*Before arranging a multi-department meeting to discuss performance issues, decide which are the "trusted numbers" to be analyzed.*

*If every department brings its own reports the discussion will never end*

## TECH NEWS

### EPV Technologies is GDPR-compliant

We care about your Privacy. EPV Technologies is GDPR-compliant.

You may have heard about the new General Data Protection Regulation ("GDPR"), that comes into effect May 25, 2018. It was introduced to unify all EU countries to a unique data regulation, ensuring that all data protection laws are applied identically within the EU.

It also protects EU citizens from organisations using their data irresponsibly and puts them in charge of "what", "where" and "how" information is shared.

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## RECIPES



## TORTA ALLE MANDORLE E CIOCCOLATO

### Ingredients

- 200 g of dark chocolate
  - 250 g of butter
  - 6 eggs
  - 350 g of sugar
- 230 g of peeled almonds
  - 75 g of bitter cocoa
  - 1/2 glass of Madeira
  - powdered sugar

### Method

To make the almond and chocolate cake, begin to chop the dark chocolate and place it in a pan over a bain-marie fire. When it is half-melted, remove it from the heat and add the butter into small pieces.

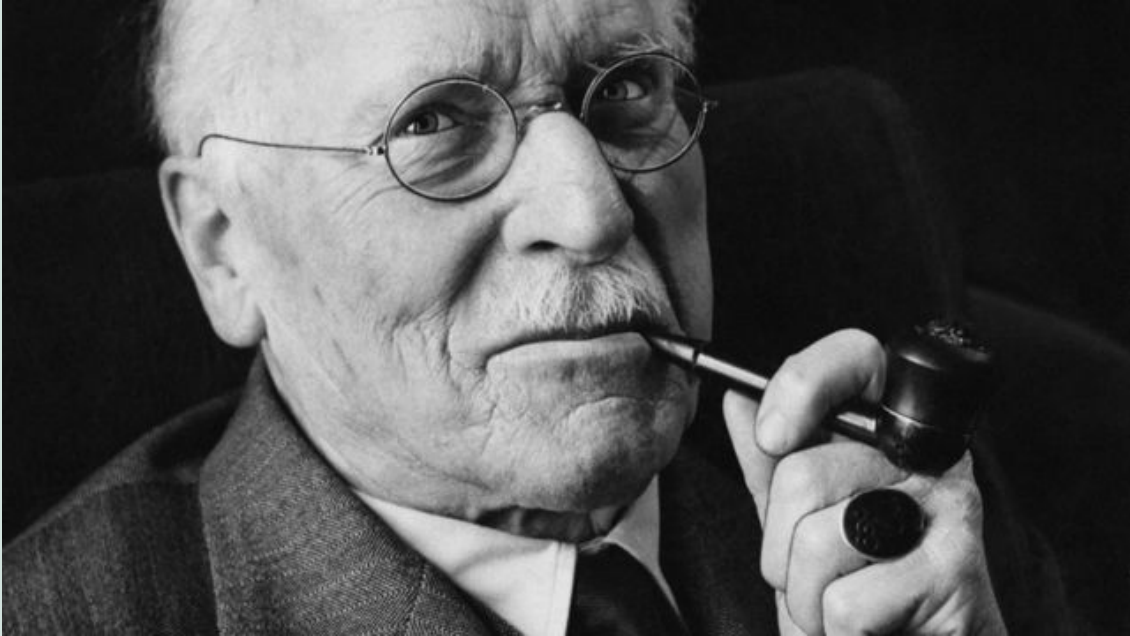
Put the pan back in a bain-marie and let it melt completely, stirring occasionally. The consistency must be fluid. While the mixture cools slightly, whisk the eggs with the sugar until a light and fluffy mass is obtained. Add the whipped eggs, chopped almonds, Madera and sifted cocoa to the melted chocolate.

Mix all the ingredients. Grease and flour a 24 cm diameter hinge mold and pour in the dough.

Place in preheated oven at 160 ° -170 ° and cook for about 1 hour. Remove the cake and let it rest for 5 minutes before turning it into a serving dish. Let the almond and chocolate cake cool down before

dusting it with powdered sugar and serve.

## QUOTES



*"There is no coming to consciousness without pain. People will do anything, no matter how absurd, in order to avoid facing their own Soul. One does not become enlightened by imagining figures of light, but by making the darkness conscious."*

***Carl Gustav Jung***

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