



**KNEAD CROIDONUT, WATER AND YEAST FOR 5-6 MINUTES, UNTIL YOU OBTAIN A NOT COMPLETELY SMOOTH STRUCTURE AND PUT IN THE REFRIGERATOR (5°C) FOR AT LEAST 2 HOURS. ROLL OUT THE DOUGH, PUT THE MARGA**

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#### INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.000
UNSALTED BUTTER 82% FAT	g 1.000
SUGAR	g 200
YEAST	g 80

#### STEP 2

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#### INGREDIENTS

DOLCE FORNO	g 4.500
EGG YOLK	g 2.300
UNSALTED BUTTER 82% FAT	g 2.000
SUGAR	g 550
SALT	g 100
JOYPASTE CARAMEL	g 600
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 50
	g 3.000

### STEP 3

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#### INGREDIENTS

BRIOBIG

g 1000

EGG WHITES

g 600-650