



- COLOURED DOUGH RECIPE:

INGREDIENTS

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 120
RAW SUGAR	g 100
CACAO IN POLVERE	g 35
SALT	g 2
CINNAMON POWDER	g 2-4

PREPARATION

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

- COLOURED DOUGH RECIPE:

INGREDIENTS

TOFFEE D'OR CARAMEL	g 1.000
MINUETTO FONDENTE ECUADOR 70%	g 150
SINFONIA CIOCCOLATO LATTE 38%	g 150
SALT	g 3

PREPARATION

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

- COLOURED DOUGH RECIPE:

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 500

g 1.000

PREPARATION

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

STEP 4

INGREDIENTS

PASTA DAMA TOP

To Taste



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER