



STEP 1

INGREDIENTS

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|----------------------------|-------|
| FLOUR W 330 | g 560 |
| RENO CONCERTO FONDENTE 72% | g 75 |
| SUGAR | g 40 |
| WATER | g 310 |
| UNSALTED BUTTER 82% FAT | g 50 |
| CACAO IN POLVERE | g 15 |
| YEAST | g 10 |
| SALT | g 8 |

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

STEP 2

INGREDIENTS

| | |
|--------------------------------------|---------|
| DOLCE FORNO | g 3.000 |
| WATER | g 400 |
| FULL-FAT MILK (3,5% FAT) | g 300 |
| EGGS | g 450 |
| SALT | g 30 |
| UNSALTED BUTTER 82% FAT | g 300 |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 15 |
| YEAST | g 120 |

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

STEP 3

INGREDIENTS

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|------------------|---------|
| LAMINATED BUTTER | g 1.000 |
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STEP 4

INGREDIENTS

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| PEPITA FONDENTE 1100 | To Taste |
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STEP 5

INGREDIENTS

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| NOCCIOLATA PREMIUM | To Taste |
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STEP 6

INGREDIENTS

NOUGATY GIANDUIA

To Taste