

WALNUT AND PINE NUT SLICES

LEAVENED PRODUCTS









STEP 1

INGREDIENTS

DOLCE FORNO g 6.500 g 3.300 WATER g 1.000 UNSALTED BUTTER 82% FAT g 20 FRESH YEAST

STEP 2

INGREDIENTS

DOLCE FORNO g 4.500 g 2.000 UNSALTED BUTTER 82% FAT g 2.300 EGG YOLKS g 800 CASTER SUGAR g 60 SALT To Taste MANDEL ROYAL To Taste PINE NUTS To Taste CHOPPED WALNUTS



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with <u>DOLCE FORNO MAESTRO</u> and follow the same recipe.

