



# WALNUT AND PINE NUT SLICES

## LEAVENED PRODUCTS

DIFFICULTY LEVEL



### STEP 1

---

#### INGREDIENTS

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

### STEP 2

---

#### INGREDIENTS

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

## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

### AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.