



**AMOUNT OF WHIPPED MIXTURE FOR 60X40CM BAKING TINS:- THIN: 400 GRAMS OF MIXTURE- MEDIUM: 500 GRAMS OF MIXTURE- THICK: 600 GRAMS OF MIXTURE**

#### INGREDIENTS

PANDORA GRAN SVILUPPO	g 1.000
FRESH YEAST	g 10-40
WATER	g 430-450

#### PREPARATION

INSTRUCTIONS: Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed, spread the mixture evenly on the parchment paper, then bake for a short time at 220-230°C without opening the valve. Take out of the oven and let it cool off for a few minutes, then cover with plastic sheets of paper to avoid drying and place in a refrigerator until use.

#### STEP 2

#### INGREDIENTS

MARBUR CROISSANT 20%	g 400
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#### STEP 3

#### INGREDIENTS

PASSATA ALBICOCCA TIPO ORO	To Taste
MANDEL ROYAL	To Taste

## STEP 4

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### INGREDIENTS

ALMOND FLAKES

To Taste

**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER