



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

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|----------------------|-------|
| MARBUR CROISSANT 20% | g 400 |
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STEP 3

INGREDIENTS

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|----------------------------|----------|
| PASSATA ALBICOCCA TIPO ORO | To Taste |
| MANDEL ROYAL | To Taste |

STEP 4

INGREDIENTS

ALMOND FLAKES

To Taste

RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER