



#### **- COLOURED DOUGH RECIPE:**

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##### **INGREDIENTS**

TOP FROLLA	g 1.000
UNSALTED BUTTER 82% FAT	g 400
EGGS	g 120
RAW SUGAR	g 100
CACAO IN POLVERE	g 35
SALT	g 2
CINNAMON POWDER	g 2-4

##### **PREPARATION**

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

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##### **INGREDIENTS**

TOFFEE D'OR CARAMEL	g 1.000
MINUETTO FONDENTE ECUADOR 70%	g 150
SINFONIA CIOCCOLATO AL LATTE 38%	g 150
SALT	g 3

##### **PREPARATION**

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 500

g 1.000

### PREPARATION

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

## STEP 4

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### INGREDIENTS

PASTA DAMA TOP

To Taste

### RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER