



### - 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 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