



PANUBRIACO IN KILNER JARS

START MAKING THE FIRST DOUGH WITH ALL THE INGREDIENTS AND TWO-THIRDS OF THE WATER. WHEN THE DOUGH STARTS TO TAKE SHAPE, GRADUALLY ADD THE REST OF THE WATER AND KEEP WORKING THE DOUGH UNTIL Y

INGREDIENTS

DOLCE FORNO	g 3.250
WATER	g 1.650
UNSALTED BUTTER 82% FAT	g 600
SUGAR	g 150
EGG YOLK	g 250
YEAST	g 15

PREPARATION

- Grand Marnier sauce recipe:

STEP 2

INGREDIENTS

DOLCE FORNO	g 2.250
UNSALTED BUTTER 82% FAT	g 1.100
EGG YOLK	g 1.150
SUGAR	g 500
SALT	g 50
HONEY	g 50
CANDIED ORANGE PASTE	g 500

STEP 3

INGREDIENTS

WATER	g 1.200
SUGAR	g 2.000
GRAND MARNIER	g 800

AMBASSADOR'S TIPS

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