



STEP 1

INGREDIENTS

DOLCE FORNO	g 6500
YEAST	g 220
WATER	g 2500
EGGS	g 1000
UNSALTED BUTTER 82% FAT	g 1300

STEP 2

INGREDIENTS

UNSALTED BUTTER 82% FAT	g 3000
EGG YOLK	g 500
CASTER SUGAR	g 1000
HONEY	g 250
BURRO DI CACAO	g 250
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 150
CANDIED ORANGE PASTE	g 500

STEP 3

INGREDIENTS

DOLCE FORNO	g 4500
EGG YOLK	g 1000
SALT	g 120
CASTER SUGAR	g 500
EGG YOLK	g 1500
BUTTER EMULSION	g 5650

STEP 4

INGREDIENTS

BRIOBIG	g 1000
	g 800
PINE NUTS	g 800
GRANELLA DI NOCCIOLA	g 400
	g 100
EGG WHITES	g 100
	g 50

RECIPE CREATED FOR YOU BY GENNARO BARBATO

PASTRY CHEF AND CHOCOLATIER

