

PANUBRIACO IN KILNER JARS

Advanced level

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

DOLCE FORNO	3.250g
water - (26-28°C)	1.650g
unsalted butter 82% fat - (morbido)	600g
sugar	150g
egg yolk	250g
yeast	15g

- Grand Marnier sauce recipe:

irca GROUP
Extraordinary made simple.