



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

water - (26-28°C)

unsalted butter 82% fat - (morbido)

sugar

egg yolk

yeast

3.250g

1.650g

600g

150g

250g

15g

- Grand Marnier sauce recipe: