



VENEZIANE

chef Basic level

INGREDIENTS

PANDORA GRAN SVILUPPO

unsalted butter 82% fat

yeast

eggs

water

PREPARATION

1.000g KNEADING: knead until a smooth velvety consistency is obtained; it is best to add the water gradually. Roll up the dough and leave to rest for 20 minutes; 100g divide into 55-gramme pieces, roll them up and place on baking sheets; 50g 200g leave to rise in a rising room at 28-30°C with relative humidity of about 80% 250g for 60-80 minutes. DECORATION AND BAKING: glaze with beaten egg, cover with a layer of Amaretto icing (BRIOSCHI or MANDORGLASS QUICK), decorate with granulated sugar and bake immediately at 180-190°C for 20-25 minutes.