

VENEZIANE

Basic level

PANDORA GRAN SVILUPPO	1.000g
unsalted butter 82% fat	100g
yeast	50g
eggs	200g
water	250g

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; divide into 55-gramme pieces, roll them up and place on baking sheets; leave to rise in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes.DECORATION AND BAKING: glaze with beaten egg, cover with a layer of Amaretto icing (BRIO BIG or MANDORGLASS QUICK), decorate with granulated sugar and bake immediately at 180-190°C for 20-25 minutes.