



VENEZIANE

👤 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
100g add the water gradually. Roll up the dough and leave to rest for 20 minutes;
50g divide into 55-gramme pieces, roll them up and place on baking sheets;
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 (BRIO BIG or MANDORGLASS QUICK),
decorate with granulated sugar and bake immediately at 180-190°C for 20-25
minutes.