



**KNEAD CROIDONUT, WATER AND YEAST FOR 5-6 MINUTES, UNTIL YOU OBTAIN A NOT COMPLETELY SMOOTH STRUCTURE AND PUT IN THE REFRIGERATOR (5°C) FOR AT LEAST 2 HOURS. ROLL OUT THE DOUGH, PUT THE MARGA**

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 6.500 |
| WATER                   | g 3.000 |
| UNSALTED BUTTER 82% FAT | g 1.000 |
| SUGAR                   | g 200   |
| YEAST                   | g 80    |

#### STEP 2

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#### INGREDIENTS

|                                      |         |
|--------------------------------------|---------|
| DOLCE FORNO                          | g 4.500 |
| EGG YOLK                             | g 2.300 |
| UNSALTED BUTTER 82% FAT              | g 2.000 |
| SUGAR                                | g 550   |
| SALT                                 | g 100   |
| JOYPASTE CARAMEL                     | g 600   |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 50    |
|                                      | g 3.000 |

### STEP 3

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#### INGREDIENTS

BRIOBIG

g 1000

EGG WHITES

g 600-650