



## GOLOSONE

COMBINE DELI CHOUX WITH THE HOT WATER (50-55°C) AT MEDIUM SPEED IN PLANETARY EQUIPPED WITH PADDLE ATTACHMENT FOR 10-15 MINUTES UNTIL A LUMP-FREE DOUGH IS OBTAINED; IT IS ADVISABLE TO ADD THE

### INGREDIENTS

DELI CHOUX	g 1000
WATER	g 1.300-1.500

### PREPARATION

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### INGREDIENTS

MILK 3.5% FAT	g 150
GLUCOSE	g 10
LILLY NEUTRO	g 15
CIOCCOLATO EXTRA FONDENTE 58%	g 250
LIQUID CREAM 35% FAT	g 300
PRALINE NOISETTE	g 150

### PREPARATION

## STEP 3

### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE	g 500
GRANELLA DI NOCCIOLA	g 100