



STEP 1

INGREDIENTS

FLOUR W 330	g 560
RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 72%	g 75
SUGAR	g 40
WATER	g 310
UNSALTED BUTTER 82% FAT	g 50
CACAO IN POLVERE	g 15
YEAST	g 10
SALT	g 8

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

STEP 2

INGREDIENTS

DOLCE FORNO	g 3.000
WATER	g 400
FULL-FAT MILK (3,5% FAT)	g 300
EGGS	g 450
SALT	g 30
UNSALTED BUTTER 82% FAT	g 300
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15
YEAST	g 120

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

STEP 3

INGREDIENTS

LAMINATED BUTTER	g 1.000
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STEP 4

INGREDIENTS

PEPITA FONDENTE 1100	To Taste
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STEP 5

INGREDIENTS

NOCCIOLATA PREMIUM	To Taste
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INGREDIENTS

NOUGATY GIANDUIA

To Taste