



Veneziana without moulds

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300
UNSALTED BUTTER 82% FAT	g 1.000
FRESH YEAST	g 20

PREPARATION

FINAL DOUGH:

Step 2

INGREDIENTS

DOLCE FORNO	g 5500
UNSALTED BUTTER 82% FAT	g 1800
EGG YOLKS	g 2000
CASTER SUGAR	g 700
SALT	g 80

Step 3

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

AMBASSADOR'S TIPS

Discover also [DOLCE FORNO MAESTRO](#), the clean label version of the classic Dolce Forno, without aromas and emulsifiers.