



Chocolate Veneziana

FIRST DOUGH:

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.000
UNSALTED BUTTER 82% FAT	g 1.000
FRESH YEAST	g 20

PREPARATION

FINAL DOUGH:

Step 2

INGREDIENTS

DOLCE FORNO	g 4500
UNSALTED BUTTER 82% FAT	g 2000
EGG YOLK	g 1800
CASTER SUGAR	g 500
SALT	g 80
PEPITA FONDENTE 1100	g 3500

Step 3

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

Step 4

INGREDIENTS

ALMONDS	To Taste
PEARL SUGAR	To Taste
CONFECTIONER'S SUGAR	To Taste

AMBASSADOR'S TIPS

You can replace BRIO BIG with [MANDORGLASS QUICK](#) and follow the same recipe.