



**Amount of whipped mixture for 60x40cm baking tins:- thin: 400 grams of mixture- medium: 500 grams of mixture- thick: 600 grams of mixture**

## INGREDIENTS

PANDORA GRAN SVILUPPO	g 1.000
FRESH YEAST	g 10-40
WATER	g 430-450

## PREPARATION

INSTRUCTIONS: Whip all the ingredients in a planetary mixer for 8-10 minutes at high speed, spread the mixture evenly on the parchment paper, then bake for a short time at 220-230°C without opening the valve. Take out of the oven and let it cool off for a few minutes, then cover with plastic sheets of paper to avoid drying and place in a refrigerator until use.

## Step 2

## INGREDIENTS

MARBUR CROISSANT 20%	g 400
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## Step 3

## INGREDIENTS

PASSATA ALBICOCCA TIPO ORO	To Taste
MANDEL ROYAL	To Taste

## Step 4

## INGREDIENTS

ALMOND FLAKES	To Taste
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RECIPE CREATED FOR YOU BY **MARCO DE GRADA**

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