



**Knead CROIDONUT, water and yeast for 5-6 minutes, until you obtain a not completely smooth structure and put in the refrigerator (5°C) for at least 2 hours. Roll out the dough, put the marga**

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**INGREDIENTS**

DOLCE FORNO	g 6.500
WATER	g 3.000
UNSALTED BUTTER 82% FAT	g 1.000
SUGAR	g 200
YEAST	g 80

**Step 2**

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**INGREDIENTS**

DOLCE FORNO	g 4.500
EGG YOLK	g 2.300
UNSALTED BUTTER 82% FAT	g 2.000
SUGAR	g 550
SALT	g 100
JOYPASTE CARAMEL	g 600
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 50
	g 3.000

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650