

- Coloured dough recipe:

INGREDIENTS		
CEREAL'EAT LIEVITATI	g 6.000	Mix until
WATER	g 3.000	
UNSALTED BUTTER 82% FAT	g 900	
FRESH YEAST	g 60	

PREPARATION

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

- Coloured dough recipe:

INGREDIENTS		PREPARATION
CEREAL'EAT LIEVITATI	g 4.000	Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.
UNSALTED BUTTER 82% FAT	g 1.000	
	g 2.200	
CASTER SUGAR	g 730	
ZUCCHERO INVERTITO	g 90	
SALT	g 90	
DARK CHOCOLATE CHUNKS	g 5.000	
JOYPASTE CAFFE'	g 1.000	
GINGER	g 1.000	





RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

