



Panubriaco in kilner jars

Start making the first dough with all the ingredients and two-thirds of the water. When the dough starts to take shape, gradually add the rest of the water and keep working the dough until y

INGREDIENTS

DOLCE FORNO	g 3.250
WATER	g 1.650
UNSALTED BUTTER 82% FAT	g 600
SUGAR	g 150
EGG YOLK	g 250
YEAST	g 15

PREPARATION

- Grand Marnier sauce recipe:

Step 2

INGREDIENTS

DOLCE FORNO	g 2.250
UNSALTED BUTTER 82% FAT	g 1.100
EGG YOLK	g 1.150
SUGAR	g 500
SALT	g 50
HONEY	g 50
CANDIED ORANGE PASTE	g 500

Step 3

INGREDIENTS

WATER	g 1.200
SUGAR	g 2.000
GRAND MARNIER	g 800

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.