



## VENEZIANE

**DOUGH: KNEAD UNTIL A SMOOTH VELVETY DOUGH IS OBTAINED; IT IS BETTER TO ADD THE WATER GRADUALLY. ROLL THE DOUGH INTO A BALL AND LEAVE TO REST FOR 20 MINUTES.**

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### INGREDIENTS

CROISMART	g 1.000
WATER	g 300
FRESH YEAST	g 50
UNSALTED BUTTER 82% FAT	g 100
EGGS	g 100

### PREPARATION

**METHOD:** divide the dough into 55 gramme pieces, roll them into balls and place them on sheets in a rising room at 28-30°C for about 60-80 minutes with a relative humidity of about 80%.

## STEP 2

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### INGREDIENTS

BRIOBIG	g 500
EGG WHITES	g 300-325

## STEP 3

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### INGREDIENTS

PEARL SUGAR	To Taste
EGGS	To Taste