



## WALNUT AND PINE NUT SLICES

### LEAVENED PRODUCTS

DIFFICULTY LEVEL



#### STEP 1

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##### INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300
UNSALTED BUTTER 82% FAT	g 1.000
FRESH YEAST	g 20

#### STEP 2

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##### INGREDIENTS

DOLCE FORNO	g 4.500
UNSALTED BUTTER 82% FAT	g 2.000
EGG YOLKS	g 2.300
CASTER SUGAR	g 800
SALT	g 60
MANDEL ROYAL	To Taste
PINE NUTS	To Taste
CHOPPED WALNUTS	To Taste



## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

### AMBASSADOR'S TIPS

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