



## CHOCOLATE VENEZIANA

### FIRST DOUGH:

---

#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| DOLCE FORNO             | g 6.500 |
| WATER                   | g 3.000 |
| UNSALTED BUTTER 82% FAT | g 1.000 |
| FRESH YEAST             | g 20    |

#### PREPARATION

#### FINAL DOUGH:

### STEP 2

---

#### INGREDIENTS

|                         |        |
|-------------------------|--------|
| DOLCE FORNO             | g 4500 |
| UNSALTED BUTTER 82% FAT | g 2000 |
| EGG YOLK                | g 1800 |
| CASTER SUGAR            | g 500  |
| SALT                    | g 80   |
| PEPITA FONDENTE 1100    | g 3500 |

### STEP 3

---

#### INGREDIENTS

|            |           |
|------------|-----------|
| BRIOBIG    | g 1000    |
| EGG WHITES | g 600-650 |

### STEP 4

---

#### INGREDIENTS

|                      |          |
|----------------------|----------|
| ALMONDS              | To Taste |
| PEARL SUGAR          | To Taste |
| CONFECTIONER'S SUGAR | To Taste |

#### AMBASSADOR'S TIPS

You can replace BRIO BIG with [MANDORGLASS QUICK](#) and follow the same recipe.