



## CHOCOLATE VENEZIANA

### FIRST DOUGH:

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#### 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

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#### 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

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#### INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

### STEP 4

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#### 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.