VENEZIANE



STEP 1

INGREDIENTS	
PANDORA GRAN SVILUPPO	g 1.000
UNSALTED BUTTER 82% FAT	g 100
YEAST	g 50
EGGS	g 200

PREPARATION

g 250

KNEADING: knead until a smooth velvety consistency is obtained; it is best to add the water gradually. Roll up the dough and leave to rest for 20 minutes; divide into 55-gramme pieces, roll them up and place on baking sheets; leave to rise in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes.DECORATION AND BAKING: glaze with beaten egg, cover with a layer of Amaretto icing (BRIO BIG or MANDORGLASS QUICK), decorate with granulated sugar and bake immediately at 180-190°C for 20-25 minutes.

STEP 2

WATER

INGREDIENTS

 BRIOBIG
 g 1000

 EGG WHITES
 g 600-650

STEP 3

INGREDIENTS

PEARL SUGAR To Taste

