



## VENEZIANE

### STEP 1

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#### INGREDIENTS

|                         |         |
|-------------------------|---------|
| PANDORA GRAN SVILUPPO   | g 1.000 |
| UNSALTED BUTTER 82% FAT | g 100   |
| YEAST                   | g 50    |
| EGGS                    | g 200   |
| WATER                   | g 250   |

#### PREPARATION

**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

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#### INGREDIENTS

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

### STEP 3

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#### INGREDIENTS

|             |          |
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| PEARL SUGAR | To Taste |
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