

## - COLOURED DOUGH RECIPE:

| INGREDIENTS             |         | PREPARATION                                                                                                                                      |
|-------------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| CEREAL'EAT LIEVITATI    | g 6.000 | Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency. |
| WATER                   | g 3.000 |                                                                                                                                                  |
| UNSALTED BUTTER 82% FAT | g 900   |                                                                                                                                                  |
| FRESH YEAST             | g 60    |                                                                                                                                                  |

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| INGREDIENTS             |         | PREPARATION                                                                                                                                      |
|-------------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| CEREAL'EAT LIEVITATI    |         | Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency. |
| UNSALTED BUTTER 82% FAT | g 1.000 |                                                                                                                                                  |
|                         | g 2.200 |                                                                                                                                                  |
| CASTER SUGAR            | g 730   |                                                                                                                                                  |
| ZUCCHERO INVERTITO      | g 90    |                                                                                                                                                  |
| SALT                    | g 90    |                                                                                                                                                  |
| DARK CHOCOLATE CHUNKS   | g 5.000 |                                                                                                                                                  |
| JOYPASTE CAFFE'         | g 1.000 |                                                                                                                                                  |
| GINGER                  | g 1.000 |                                                                                                                                                  |
|                         |         |                                                                                                                                                  |



## RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER



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