

PANUBRIACO IN KILNER JARS

START MAKING THE FIRST DOUGH WITH ALL THE INGREDIENTS AND TWO-THIRDS OF THE WATER. WHEN THE DOUGH STARTS TO TAKE SHAPE, GRADUALLY ADD THE REST OF THE WATER AND KEEP WORKING THE DOUGH UNTIL Y

INGREDIENTS	PREPARATION
	- Grand Marnier sauce recipe:
DOLCE FORNO	g 3.250
WATER	g 1.650
UNSALTED BUTTER 82% FAT	g 600
SUGAR	g 150
EGG YOLK	g 250
YEAST	g 15

STEP 2

INGREDIENTS

DOLCE FORNO	g 2.250
UNSALTED BUTTER 82% FAT	g 1.100
EGG YOLK	g 1.150
SUGAR	g 500
SALT	g 50
HONEY	g 50
CANDIED ORANGE PASTE	g 500



STEP 3

INGREDIENTS

 WATER
 g 1.200

 SUGAR
 g 2.000

 GRAND MARNIER
 g 800

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with <u>DOLCE FORNO MAESTRO</u> and follow the same recipe.

