



STEP 1

INGREDIENTS

WATER	g 1200
SUGAR	g 2000
GRAND MARNIER	g 800

STEP 2

INGREDIENTS

DOLCE FORNO	g 6500
WATER	g 3300
SOFTENED BUTTER	g 1200
SUGAR	g 300
EGG YOLK	g 500
YEAST	g 30

STEP 3

INGREDIENTS

DOLCE FORNO	g 4500
SOFTENED BUTTER	g 2200
EGG YOLK	g 2300
SUGAR	g 1000
HONEY	g 100
SALT	g 100
CANDIED ORANGE PASTE	g 1000

STEP 4

INGREDIENTS

COVERDECOR DARK CHOCOLATE	To Taste
GRANELLA DI CIOCCOLATO LUCIDA	To Taste



RECIPE CREATED FOR YOU BY MARCO DE GRADA

PASTRY CHEF, CHOCOLATIER AND BAKER

AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.