



## STEP 1

---

### INGREDIENTS

WATER	g 400
DELI CHOUX	g 250

## STEP 2

---

### INGREDIENTS

ALL-PURPOSE FLOUR	g 130
AVOLETTA	g 80
RAW SUGAR	g 140
UNSALTED BUTTER 82% FAT	g 150

### STEP 3

---

#### INGREDIENTS

EGG WHITES	g 140
CASTER SUGAR	g 140
EGG YOLK	g 130
CACAO IN POLVERE	g 30
STARCH	g 30
ALL-PURPOSE FLOUR	g 30
UNSALTED BUTTER 82% FAT	g 40

### STEP 4

---

#### INGREDIENTS

TOFFEE D'OR CARAMEL	To Taste
---------------------	----------

### STEP 5

---

#### INGREDIENTS

RENO CONCERTO FONDENTE 58%	g 300
LIQUID CREAM 35% FAT	g 150
LIQUID CREAM 35% FAT	g 350
WATER	g 30
LILLY NEUTRO	g 30
GRATED ORANGE ZEST	1/4

## STEP 6

---

### INGREDIENTS

SOVRANA	g 40
EGG YOLK	g 50
CASTER SUGAR	g 150
MILK 3.5% FAT	g 500
PASTA ZABAIONE	g 75



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF