



## STEP 1

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### INGREDIENTS

DOLCE FORNO MAESTRO	g 6500
WATER	g 3300
FRESH YEAST	g 30
CASTER SUGAR	g 300
EGG YOLK	g 500
UNSALTED BUTTER 82% FAT	g 1200

## STEP 2

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### INGREDIENTS

DOLCE FORNO MAESTRO	g 4500
WATER	g 1200
CASTER SUGAR	g 1000
EGG YOLK	g 2300
UNSALTED BUTTER 82% FAT	g 2200
HONEY	g 250
SALT	g 100
CANDIED ORANGE PASTE	g 300
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 200
SPICES	g 35
	g 1500
	g 3500
GINGER	g 1000

## STEP 3

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### INGREDIENTS

MANDORGLASS QUICK SP	g 2000
WATER	g 1000
UNSALTED BUTTER 82% FAT	g 100

## STEP 4

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### INGREDIENTS

ALMOND FLAKES

To Taste

PEARL SUGAR

To Taste

CONFECTIONER'S SUGAR

To Taste



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER