



STEP 1

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

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

INGREDIENTS

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

STEP 4

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