



VENEZIANE

DOUGH: KNEAD UNTIL A SMOOTH VELVETY DOUGH IS OBTAINED; IT IS BETTER TO ADD THE WATER GRADUALLY. ROLL THE DOUGH INTO A BALL AND LEAVE TO REST FOR 20 MINUTES.

INGREDIENTS

CROISMART	g 1.000
WATER	g 300
FRESH YEAST	g 50
UNSALTED BUTTER 82% FAT	g 100
EGGS	g 100

PREPARATION

METHOD: divide the dough into 55 gramme pieces, roll them into balls and place them on sheets in a rising room at 28-30°C for about 60-80 minutes with a relative humidity of about 80%.

STEP 2

INGREDIENTS

BRIOBIG	g 500
EGG WHITES	g 300-325

STEP 3

INGREDIENTS

PEARL SUGAR	To Taste
EGGS	To Taste