



GOLOSONE

COMBINE DELI CHOUX WITH THE HOT WATER (50-55°C) AT MEDIUM SPEED IN PLANETARY EQUIPPED WITH PADDLE ATTACHMENT FOR 10-15 MINUTES UNTIL A LUMP-FREE DOUGH IS OBTAINED; IT IS ADVISABLE TO ADD THE

INGREDIENTS

| | |
|------------|---------------|
| DELI CHOUX | g 1000 |
| WATER | g 1.300-1.500 |

PREPARATION

COMBINE DELI CHOUX WITH THE HOT WATER (50-55°C) AT MEDIUM SPEED IN PLANETARY EQUIPPED WITH PADDLE ATTACHMENT FOR 10-15 MINUTES UNTIL A LUMP-FREE DOUGH IS OBTAINED; IT IS ADVISABLE TO ADD THE

INGREDIENTS

| | |
|---------------------------------------------|-------|
| MILK 3.5% FAT | g 150 |
| GLUCOSE | g 10 |
| LILLY NEUTRO | g 15 |
| RENO CONCERTO CIOCCOLATO EXTRA FONDENTE 58% | g 250 |
| LIQUID CREAM 35% FAT | g 300 |
| PRALINE NOISETTE | g 150 |

PREPARATION

STEP 3

INGREDIENTS

| | |
|-----------------------------|-------|
| CHOCOSMART CIOCCOLATO LATTE | g 500 |
| GRANELLA DI NOCCIOLA | g 100 |