



### **- COLOURED DOUGH RECIPE:**

#### **INGREDIENTS**

CEREAL'EAT LIEVITATI	g 6.000
WATER	g 3.000
UNSALTED BUTTER 82% FAT	g 900
FRESH YEAST	g 60

#### **PREPARATION**

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.

### **- COLOURED DOUGH RECIPE:**

#### **INGREDIENTS**

CEREAL'EAT LIEVITATI	g 4.000
UNSALTED BUTTER 82% FAT	g 1.000
	g 2.200
CASTER SUGAR	g 730
ZUCCHERO INVERTITO	g 90
SALT	g 90
DARK CHOCOLATE CHUNKS	g 5.000
JOYPASTE CAFFE'	g 1.000
GINGER	g 1.000

#### **PREPARATION**

Mix all the ingredients together except the water, which needs to be added gradually, until the dough is velvety smooth with a soft consistency.



**RECIPE CREATED FOR YOU BY MARCO DE GRADA**

PASTRY CHEF, CHOCOLATIER AND BAKER