



## PANUBRIACO IN KILNER JARS

**START MAKING THE FIRST DOUGH WITH ALL THE INGREDIENTS AND TWO-THIRDS OF THE WATER. WHEN THE DOUGH STARTS TO TAKE SHAPE, GRADUALLY ADD THE REST OF THE WATER AND KEEP WORKING THE DOUGH UNTIL Y**

### INGREDIENTS

DOLCE FORNO	g 3.250
WATER	g 1.650
UNSALTED BUTTER 82% FAT	g 600
SUGAR	g 150
EGG YOLK	g 250
YEAST	g 15

### PREPARATION

- Grand Marnier sauce recipe:

### STEP 2

### INGREDIENTS

DOLCE FORNO	g 2.250
UNSALTED BUTTER 82% FAT	g 1.100
EGG YOLK	g 1.150
SUGAR	g 500
SALT	g 50
HONEY	g 50
CANDIED ORANGE PASTE	g 500

### STEP 3

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#### INGREDIENTS

WATER	g 1.200
SUGAR	g 2.000
GRAND MARNIER	g 800

#### AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.