



## STEP 1

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### INGREDIENTS

WATER	g 1200
SUGAR	g 2000
GRAND MARNIER	g 800

## STEP 2

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### INGREDIENTS

DOLCE FORNO	g 6500
WATER	g 3300
SOFTENED BUTTER	g 1200
SUGAR	g 300
EGG YOLK	g 500
YEAST	g 30

### STEP 3

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#### INGREDIENTS

DOLCE FORNO	g 4500
SOFTENED BUTTER	g 2200
EGG YOLK	g 2300
SUGAR	g 1000
HONEY	g 100
SALT	g 100
CANDIED ORANGE PASTE	g 1000

### STEP 4

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#### INGREDIENTS

COVERDECOR DARK CHOCOLATE	To Taste
GRANELLA DI CIOCCOLATO LUCIDA	To Taste



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

PASTRY CHEF, CHOCOLATIER AND BAKER

#### AMBASSADOR'S TIPS

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