



## VENEZIANE

### STEP 1

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#### INGREDIENTS

PANDORA GRAN SVILUPPO	g 1.000
UNSALTED BUTTER 82% FAT	g 100
YEAST	g 50
EGGS	g 200
WATER	g 250

#### PREPARATION

**KNEADING:** knead until a smooth velvety consistency is obtained; it is best to add the water gradually. Roll up the dough and leave to rest for 20 minutes; divide into 55-gramme pieces, roll them up and place on baking sheets; leave to rise in a rising room at 28-30°C with relative humidity of about 80% for 60-80 minutes.**DECORATION AND BAKING:** glaze with beaten egg, cover with a layer of Amaretto icing (BRIO BIG or MANDORGLASS QUICK), decorate with granulated sugar and bake immediately at 180-190°C for 20-25 minutes.

### STEP 2

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#### INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

### STEP 3

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#### INGREDIENTS

PEARL SUGAR	To Taste
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