

D101 | CORNETTO INFIBRA TIPO 2 W300

INGREDIENTS

Flour infibra tipo 2 w300	1000 g
Water	150 g
Eggs	400 g
Butter	200 g
Sugar	180 g
Orange paste	40 g
Brewer's yeast	40 g
Salt	18 g
Vanilla	
Butter for puff pastry	500 g



INFIBRA TIPO2 W300

DIRECTIONS

Mix the flour, the yeast, the water, the eggs and the sugar until obtaining a homogeneous and smooth mixture. Finish with butter and orange paste.

Let it in ambient temperature for 60 minutes, press the dough and place in a mold and quick-chill. Place in the fridge at 4° degrees until the next day.

Lock-in the butter and make a fold at 4 and one at 3.

Let it rest in the fridge for at least 30 minutes and proceed with the shaping. Let it rise at 26 degrees for ¾ hours.

Bake in ventilated oven at 160 degrees for about 20 minutes.