

## D114 | DOLCEVIVO ROSE CAKE

### INGREDIENTS

Mix Dolce Vivo	4 Kg
Eggs	1000 g
Egg yolks	700 g
Whole eggs	1000 g
Butter	1000 g
Sugar	360 g
Salt	80 g
Compressed yeast	160 g



**DOLCEVIVO**

### DIRECTIONS

Mix: Dolce Vivo, yeast, eggs, milk, and salt until well combined. Gradually add egg yolks and sugar in several steps. Finally, incorporate softened butter in multiple additions, waiting until each is fully absorbed by the dough.

After resting the dough for 8-10 hours in the refrigerator at +4°C, roll it out to a thickness of about 0.5 cm. Sprinkle the surface with a mixture of 350g butter and 500g sugar (unwhipped, per kg of Dolcevivo used).

Roll up tightly in a spiral from the top, then cut into 3-4 cm portions. Place them in a buttered and floured tray with the cut side facing up.

After proofing for 3-4 hours, bake at 190°C for about 24-25 minutes.