



## DOLCE TERAMO

### ORANGE AND CHOCOLATE LEAVENED SWEET

DIFFICULTY LEVEL



#### DOUGH

##### INGREDIENTS

DOLCE FORNO MAESTRO	g 2000
SALT	g 20
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 200
YEAST	g 80
CANDIED ORANGE PASTE	g 50
WATER	g 350

##### PREPARATION

Knead all the ingredients in a planetary mixer until the dough is smooth and dry.  
Check that the dough temperature is 26-28°C.  
Cover tightly with plastic wrap and place in refrigerator for about 2 hours.

#### LAMINATING AND FILLING

##### INGREDIENTS

KASTLE CROISSANT	g 600
FRUTTIDOR ARANCIA	To Taste
GRANELLA DI CIOCCOLATO	To Taste

##### PREPARATION

Place the margarine in the centre and fold the dough over on itself to form three layers.  
Roll out the dough to a thickness of about 2 cm and spread over the surface of the dough a very thin layer of FRUTTIDOR ARANCIA, then sprinkle with GRANELLA DI CIOCCOLATO.  
Roll out the dough and fold into four layers obtaining a rectangle 4 cm high

## DECORATION

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## INGREDIENTS

BLITZ

To Taste

## FINAL COMPOSITION

Cut the dough into strips. Stretch the strips, then roll them up forming a big Tarallo.

Put in a rising room at 28-30°C for about 2-3 hours, until it has at least duplicated its volume.

Bake at 170°C for about 20 minutes.

Brush the surface with BLITZ diluted with 20% of water