



GINGER AND CHOCOLATE VENEZIANA

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
YEAST
WATER
CASTER SUGAR
EGG YOLK
UNSALTED BUTTER 82% FAT

PREPARATION

g 6500 Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.
g 30 When the dough begins to take shape pour the sugar and then the yolks gradually in more than
g 2400 once and keep on kneading until the dough is well-combined and smooth.
g 500 At the end, add softened butter in 3-4 times.
g 1600 Make sure that the temperature of the dough is 26-28°C.
g 2500 Let rise for 12-14 hours at 22-24°C with the 70-80% of relative humidity. If the proofer room is devoid
of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.
ADVICE:
- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the
leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change
to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening
time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to
reduce the amount of water specified in the first dough (we suggest you to use 2400/2250 gr)

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
CASTER SUGAR
SALT
EGG YOLK
UNSALTED BUTTER 82% FAT
HONEY
GINGER - CANDIED
DARK CHOCOLATE CHUNKS - COLD

PREPARATION

g 3500 The next morning, the dough shall be slightly curved.
g 1000 Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
g 700 When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in
g 110 two times.
g 1250 Meantime, prepare a mixture of softened butter and honey. Once the mixture is ready, add it to the
g 1500 dough in 4 times.
g 550 Lastly add candied ginger and chunks (previously kept in the refrigerator for at least 2 hours)
g 3000 Be sure that the temperature of the dough is 26-28°C.
g 3000 Let the dough rest in the proofer room at 28-30°C for about 45-60 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 70% until the top of the dough
nearly leans out of the edge of the mould; if the proofer room is devoid of humidifier, cover the dough
with plastic sheets.
N.B.: the veneziana can be customized with different aromas just adding them in the second dough.

COCOA GLAZE

INGREDIENTS

AVOLETTA
SUGAR
EGG WHITES
RICE STARCH
UNSALTED BUTTER 82% FAT
CACAO IN POLVERE

PREPARATION

g 1000 Mix all the ingredients in a planetary mixer with a paddle attachment at low speed for 2 minutes.
g 500
g 600
g 300
g 200
g 150

DECORATION

INGREDIENTS

ALMONDS	To Taste
PEARL SUGAR	To Taste
SUGAR	To Taste

FINAL COMPOSITION

At the end of the rising, leave the veneziana exposed to the air for 20 minutes until a light film forms over the surface.

Cover the veneziana's surface with the cocoa glaze and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.

Bake at 160-170°C, time depending on the weight (consider about 50-55 minutes for 1000g veneziana), until the temperature of the center reaches 93-95°C.

As soon as they are removed from the oven, the veneziana should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.



RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

PASTRY CHEF