

OLIVE OIL AND COCOA BUTTER VENEZIANA WITHOUT MILK (DOLCE FORNO MAESTRO)

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL B B B







FIRST DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 6.500	Knead DOLCE FORNO MAESTRO, yeast and 3/4 of the dose of water indicated in the recipe
WATER	g 3.450	(2600g).
BURRO DI CACAO	g 400	When the dough begins to take shape add the remaining water gradually in more than once and
OLIVE OIL	g 400	keep on kneading until the dough is well-combined and smooth.
YEAST	g 20	At the end, add the mixture of olive oil and cocoa butter (previously melted at low temperature) in
		2-3 times.
		Make sure that the temperature of the dough is 26-28°C.
		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.
		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.

SECOND DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 4.500	The next morning, the dough shall be slightly curved.
EGG YOLK	g 2.300	Add DOLCE FORNO MAESTRO to the first dough and knead for 5-10 minutes.
		When well-combined, add water, sugar, salt and one part (about 1 kg) of egg yolk and mix for 10



OLIVE OIL	g 810	minutes. Then add the remaining egg yolk in two times.
BURRO DI CACAO	g 810	Meantime, prepare a mixture of softened butter, honey and orange paste. Once the mixture is
WATER	g 500	ready, add it to the dough in 4 times. Be sure that the tempertature of the dough is 26-28°C, in the temperature is lower we suggest
SUGAR	g 800-1000	
SALT	g 90-100	
DICED CANDIED ORANGE	g 4.000	you to warm up the candied fruit just for 1-2 minutes in the oven.
		Add gently the candied fruit.
		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 15-20 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

STEP 3

INGREDIENTS		PREPARATION
MANDORGLASS QUICK SP	g 2000	- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts,
WATER	g 1000	etc.) for a few minutes.
MELTED BUTTER - OR VEGETABLE OIL	g 100	- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened
		cakes.

dough with plastic sheets.



Warning: the icing must be prepared at the time of use.

nearly leans out of the edge of the mould; if the proofer room is devoid of humidifier, cover the

FINAL COMPOSITION

Glaze the veneziana's surface using BRIOBIG and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.

Bake at 170-180°C, time depending on the weight.

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.

AMBASSADOR'S TIPS

We suggest you to prepare first the mixture of cocoa butter and olive oil, in this way it will be creamier.

