



## RASPBERRIES SINGLE ORIGIN CHOCOLATE "ECUADOR 70%" AND JAVA'S PEPPER 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 2500 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 1500 Make sure that the temperature of the dough is 26-28°C.  
g 1750 Let rise for 12-14 hours at 20-22°C with the 60-70% 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.  
IMPORTANT:  
- 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 2500/2200 gr)

## SECOND DOUGH

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### INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
CASTER SUGAR  
SALT  
EGG YOLK  
UNSALTED BUTTER 82% FAT  
HONEY  
RASPBERRIES - CANDIED  
MINUETTO FONDENTE ECUADOR 70% - COLD  
JAVA PEPPER

g 4000  
g 750  
g 750  
g 100  
g 1700  
g 2000  
g 150  
g 3500  
g 2000  
g 30

### PREPARATION

The next morning, the dough shall be quadrupled and slightly curved.

Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, honey, salt, pepper and one part of egg yolk. Then add the remaining egg yolk in few times.

Once the mixture is ready, add softened butter in 3-4 times.

Lastly add semi-candied raspberries and than chocolate.

Be sure that the temperature of the dough is 26-28°C.

Let the dough rest in the proofer room at 28-30°C for about 90 minutes.

Divide the dough into portions of the required size and roll each portion up 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 molds.

Put in the proofer room at 28-30°C with relative humidity of about 60-70% until the top of the dough will be up to 1cm from the edge of the mold; if the proofer room is devoid of humidifier, cover the dough with plastic sheets.

## AFTER COOKING GLAZE

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### INGREDIENTS

COVERDECOR DARK CHOCOLATE

To Taste

### PREPARATION

Melt COVER DECOR at 50°C.

## 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.
- Cut the four flaps under the skin and place a small piece of cold butter in the center of the veneziana.
- 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.
- Cover the veneziana's surface with COVER DECOR DARK CHOCOLATE and decorate with DOBLA CURLS PINK.
- Wrap it in Moplefan bags.



**RECIPE CREATED FOR YOU BY ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER