



VENEZIANA PLATINUM RECIPE (DOLCE FORNO MAESTRO)

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
YEAST
WATER
EGGS
SALT
EGG YOLK
UNSALTED BUTTER 82% FAT

g 2600
g 8
g 1080
g 150
g 15
g 800
g 200

PREPARATION

Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.

When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.

At the end, add softened butter in 3-4 times.

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

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 $\frac{3}{4}$ 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
EGGS
EGG YOLK
OLIVE OIL
SEED OIL
UNSALTED BUTTER 82% FAT
SALT

PECORINO CHEESE
GUANCIALE
ZUCCHINE HG CESARIN
PEPERONI ROSSI HG CESARIN
WATER

PREPARATION

g 600 The next morning, the dough shall be slightly curved.
g 375 Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
g 375 When well-combined, add sugar, salt and one part (about 1 kg) of egg yolk. Then add the remaining
g 250 egg yolk in two times.
g 100 Meantime, prepare a mixture of softened butter, honey and orange paste. Once the mixture is ready,
g 700 add it to the dough in 4 times.
g 40 Be sure that the temperature of the dough is 26-28°C, in the temperature is lower we suggest you to
g 8 warm up the candied fruit just for 1-2 minutes in the oven.
g 1000 Add gently the candied fruit.
g 1000 Let the dough and rest in the proofer room at 28-30°C for about 75-90 minutes.
g 375 Divide the dough into portions of the required size and roll each portion up into into a ball shape.
g 375 Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes in the proofer room.
g 750 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 60-70% 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.

ALMOND GLAZE

INGREDIENTS

DECORGRAIN

PREPARATION

To Taste - Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.)
for a few minutes.
- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing to the leavened cakes.

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

FINAL COMPOSITION

At the end of the rising, leave the veneziana exposed to the air for 20-25 minutes until a light film forms over the surface.

Cover the veneziana's surface with the 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 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 LUCA SALVATORI**

PASTRY CHEF AND GELATO MAKER