



VENEZIANA CARAMEL CUBES

👤 Intermediate level

EVENING DOUGH - FIRST DOUGH

INGREDIENTS

DOLCE FORNO

water - (30°C)

unsalted butter 82% fat - (morbido)

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PREPARATION

- 6.500g Check that the temperature of the dough is 26-28°C.
- 3.500g It is recommended to create a telltale by weighing 250 grams of dough into a 1-liter jug.
- 1.000g
- 350g Place to rise at 22-24°C with 70-80% humidity or if without, covered with a nylon cloth for 10-12 hours or otherwise until quadrupled in volume.

FLAVORED BUTTER

INGREDIENTS

unsalted butter 82% fat

TOFFEE D'OR CARAMEL

vanilla beans

PREPARATION

- 2.400g Mix the butter, TOFFEE D'OR CARAMEL, vanilla and salt in a planetary mixer
- 800g with a paddle attachment until fully blended.
- 3 Store covered at room temperature until used.
- 20g

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

egg yolk

unsalted butter

sugar

salt

CARAMEL CUBES

PREPARATION

4.500g Place the "First dough" with the Sweet Oven in the mixer and start kneading for 5-10 minutes.

2.300g When it starts to form, insert the egg yolk in several times until the dough is smooth and homogeneous.

3.220g Add the sugar and salt in two times and wait for it to be well absorbed.

800g Insert the flavored butter, and only when the dough is well formed, smooth,

100g dry and pulling away from the walls of the mixer, add the CARAMEL CUBES.

4.000g Place the dough in the leavening cell at 28-30°C for about one hour. Divide the dough into the desired pieces (for 1kg Venetian blinds weigh 900 g each), then roll and place on baking sheets or boards and let rise for another 15-20 minutes.

Roll again and place in paper molds.

Place in proving cell at 28-30°C with relative humidity about 70 percent, until the apex of the dough almost protrudes from the molds; if the cell has no humidifier, keep the doughs covered with plastic sheets.

GLAZING

INGREDIENTS

BRIOBIG

egg whites

PREPARATION

1000g Mix ingredients with whisk.

600-650g Place in refrigerator tightly covered until used.

WARNING: To get a firmer frosting, prepare the mixture a few hours in advance.

Final composition

Glaze with BRIOBIG and spread peeled almonds on the surface, sprinkle with granulated sugar.

Bake at 170-180°C for varying times according to weight.

Freshly baked Venetian blinds should be placed on the toothed supports provided and allowed to cool upside down.

Packaging should be done at least 10 hours after baking in moplefan bags.