

VENEZIANA CARAMEL CUBES

Intermediate level

EVENING DOUGH - FIRST DOUGH

DOLCE FORNO	6.500g
water - (30°C)	3.500g
unsalted butter 82% fat - (morbido)	1.000g
NATUR ACTIV	350g

Check that the temperature of the dough is 26-28°C.
It is recommended to create a telltale by weighing 250 grams of dough into a 1-liter jug.
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

unsalted butter 82% fat	2.400g
TOFFEE D'OR CARAMEL	800g
vanilla beans	3
	20g

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

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SECOND DOUGH

DOLCE FORNO	4.500g	Place the "First dough" with the Sweet Oven in the mixer and start kneading for 5-10 minutes.
egg yolk	2.300g	When it starts to form, insert the egg yolk in several times until the dough is smooth and homogeneous.
unsalted butter	3.220g	Add the sugar and salt in two times and wait for it to be well absorbed.
sugar	800g	Insert the flavored butter, and only when the dough is well formed, smooth, dry and pulling away from the walls of the mixer, add the CARAMEL CUBES.
salt	100g	Place the dough in the leavening cell at 28-30°C for about one hour.
CARAMEL CUBES	4.000g	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

BRIOBIG	1000g	Mix ingredients with whisk.
egg whites	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.