



# VENEZIANA CARAMEL CUBES

chef Intermediate level

## EVENING DOUGH - FIRST DOUGH

### INGREDIENTS

#### DOLCE FORNO

water - (30°C)  
unsalted butter 82% fat - (morbido)

#### NATUR ACTIV

### 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  
1.000g a 1-liter jug.  
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

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### 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  
2.300g for 5-10 minutes.  
3.220g When it starts to form, insert the egg yolk in several times until the dough is  
800g smooth and homogeneous.  
100g Add the sugar and salt in two times and wait for it to be well absorbed.  
4.000g 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.  
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

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### 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

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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.