

VENEZIANA CHOCOLATE AND CHERRY

Advanced level

Cake with chocolate drops and cherry



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGHT

DOLCE FORNO MAESTRO	6500g
water	3000g
unsalted butter 82% fat	1000g
egg yolk	500g
caster sugar	300g
fresh yeast	30g

Start the first dough with DOLCE FORNO, yeast and two thirds of the water specified in the recipe, when the dough begins to form the gluten mesh, add the remaining water in stages.
Add the sugar and once absorbed start inserting the yolk at room temperature 2-3 times
Finish by adding the soft butter in 3-4 times and check that the temperature of the dough is 24-26°C.
Leave to rise at 20-22°C for 10-14 hours with humidity of 70-80% or if you don't have a humidifier, cover the tub with a plastic sheet.
It is advisable to create a spy by weighing 250 grams of dough in a 1 liter jug, during leavening the dough will have to quadruple in volume.

CHOCOLATE GANACHE

SINFONIA CIOCCOLATO FONDENTE 68%	2000g
Hot water	2000g
	200g

Form a ganache by mixing with an immersion mixer before cocoa with hot water (60°C) and then add the dark chocolate and let it rest with contact film overnight at room temperature (20-22°C).

irca GROUP

Extraordinary made simple.

SECOND DOUGHT

DOLCE FORNO MAESTRO	4500g	In the morning the dough must be quadrupled and slightly rounded.
unsalted butter 82% fat	2000g	Add the envisaged quantity of DOLCE FORNO ed knead for 5-10 minutes
egg yolk	2000g	Add sugar, honey, salt, 1 kg of egg yolk and knead for about 10 minutes.
caster sugar	1000g	Add the remaining yolk in stages (about half a kilo at a time) and continue to work until the yolk is finished.
salt	100g	Add the soft butter in stages (about half a kilo at a time).
honey	300g	Add the chocolate ganache in 3 times and finish by adding Cesarin cherry whole fruit.
	3500g	Place the dough in the leavening compartment at 28-30°C for 60-70 minutes.
		Divide into the desired size, roll up, place on trays or planks and place in a leavening compartment for another 30 minutes.
		Roll up tightly again and place in the appropriate paper moulds.
		Place in the leavening compartment at 28-30°C with relative humidity of about 70%, until the top of the dough reaches about 1 cm from the mould; if the cell does not have a humidifier, keep the dough covered with plastic sheets.
		Leave the leavened products exposed to ambient air for 10 minutes so that a light skin forms on the surface.
		With a sharp knife, make a superficial cross cut.
		Cook at 160-180°C for the necessary minutes depending on the size, the core temperature must be between 94 and 96°C.
		Freshly baked leavened products must be left to cool in an upside down position for 8-10 hours.

DECORATION

COVERDECOR DARK CHOCOLATE	qb	Heat COVERDECOR DARK to 50°C and dip the Veneziana blind
		Decorate the surface by adhering DARK DOBLA CURLS
		Wait for complete crystallization and pack in special moplefan bags.

FINAL COMPOSITION

Place in the leavening compartment at 28-30°C with relative humidity of about 70%, until the top of the dough reaches about 1 cm from the mould; if the cell does not have a humidifier, keep the dough covered with plastic sheets.
Leave the leavened products exposed to ambient air for 10 minutes so that a light skin forms on the surface.
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Cook at 160-180°C for the necessary minutes depending on the size, the core temperature must be between 94 and 96°C.
Freshly baked leavened products must be left to cool in an upside down position for 8-10 hours. Heat COVERDECOR DARK to 50°C and dip the Veneziana blind.
Decorate the surface by adhering DARK DOBLA CURLS
Wait for complete crystallization and pack in special moplefan bags.