



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

water
unsalted butter 82% fat
egg yolk
caster sugar
fresh yeast

6500g
3000g
1000g
500g
300g
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%
Hot water

2000g
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).

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GROUP

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SECOND DOUGHT

DOLCE FORNO MAESTRO

unsalted butter 82% fat
egg yolk
caster sugar
salt
honey

4500g
2000g
2000g
1000g
100g
300g
3500g

In the morning the dough must be quadrupled and slightly rounded.
Add the envisaged quantity of DOLCE FORNO ed knead for 5-10 minutes
Add sugar, honey, salt, 1 kg of egg yolk and knead for about 10 minutes.
Add the remaining yolk in stages (about half a kilo at a time) and continue to work until the yolk is finished.
Add the soft butter in stages (about half a kilo at a time).
Add the chocolate ganache in 3 times and finish by adding Cesarin cherry whole fruit.
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.



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FINAL COMPOSITION

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