



VENEZIANA CHOCO CARAMEL

👤 Advanced level



RECIPE CREATED BY:

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Pastry Chef

FIRST DOUGH

DOLCE FORNO MAESTRO

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

6500g
2300g
500g
1600g
2000g
30g

- Start the dough with DOLCE FORNO MAESTRO, the yeast, all the water in the recipe and knead for at least 10 minutes.
- When the dough begins to form add sugar and a part of yolk, then add the remaining yolk in several rounds until you get a smooth structure.
- Finish with soft butter which will be added in 3-4 times.
- Check that the temperature of the dough is 26-28 °C.
- Leave to rise at 22-24 °C for 12-14 hours with a humidity of 70-80% or if there is no humidifier, cover the tub with a plastic sheet.
- The dough should quadruple its volume.

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GROUP

Extraordinary
made simple.

SECOND DOUGH

DOLCE FORNO MAESTRO

water	3500g
egg yolk	900g
unsalted butter 82% fat	1150g
caster sugar	2000g
salt	500g
honey	110g

JOYPASTE TOFFEE

400g

GOCCIOLONI CIOCCOLATO AL LATTE

650g

5000g

- The next morning the dough should be quadrupled and slightly rounded.
- Add to the evening dough the planned quantities of DOLCE FORNO MAESTRO, water and knead for 5-10 minutes.
- Once absorbed the ingredients add sugar, salt and a part of yolk.
- Then add the remaining yolk in 2 times.
- Apart from creating the mixture of soft butter, honey and Joypaste Toffee and incorporate it into the dough in 4 times.
- Check that the temperature of the paste is 26-28°C.
- Incorporate GOCCIOLONI AL LATTE (refrigerated at least 30 minutes before)
- Place the dough in the leavening cell at 28-30 °C for 90 minutes.
- Divide the dough into the desired pieces, then roll up and deposit on baking sheets or boards and leave for another 20 minutes at 28-30°C.
- Roll again and place in the appropriate paper moulds.
- Put in the leavening cell at 28-30 °C with relative humidity of about 60-70% for 4-5 hours, until the climax of the dough reaches about 1 cm from the mold; if the cell is lacking in humidifier keep the pastes covered with plastic sheets.
- After leavening, leave the Veneziana exposed to air for 20-25 minutes until a skin on the surface forms.
- Slightly engrave a cross.
- Bake at 165-185°C for varying times depending on weight (about 35-40 minutes for panettone from 500 grams, 50-60 minutes for those from 1000 grams), until you reach 93-94°C at the heart.
- Once pulled it out from the oven, turn the panettone upside down, using the appropriate Panettone-Spins.
- Freshly baked panettone must be allowed to cool upside down for 8 to 10 hours before wrapping in moplefan bags.

FINAL COMPOSITION

Dip the top of the venaziana in CHOCOSMART CARAMEL CRUMBLE and place Dobra chocolate decorations.

77625 MERRY CHRISTMAS SEAL

43208 PETALS MINI WHITE

77801 WINTER TREE

77629 CANDY CANE



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