

VENEZIANA CHOCO CARAMEL

Advanced level



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	2300g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2000g
fresh yeast	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 ºC.
- Leave to rise at 22-24 ºC 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.

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
water	900g
egg yolk	1150g
unsalted butter 82% fat	2000g
caster sugar	500g
salt	110g
honey	400g
JOYPASTE TOFFEE	650g
GOCCIOLONI CIOCCOLATO AL LATTE	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 ºC 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 ºC 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.
- Onece 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 Dobla chocolate decorations.
77625 MERRY CHRISTMAS SEAL
43208 PETALS MINI WHITE
77801 WINTER TREE
77629 CANDY CANE