

MANDARIN VENEZIANA

Advanced level

Large leavened products



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
yeast	30g
water	2400g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2000g

Knead DOLCE FORNO MAESTRO, yeast and water indicated in the recipe in three times.
When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise for 12-14 hours at 20-22°C with the 60-70% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.
ADVICE:
- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
IMPORTANT:
If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh (we suggest you to use 2400/2250 gr)

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
water	600g
caster sugar	600g
salt	110g
egg yolk	1000g
unsalted butter 82% fat	1800g
honey	550g
Mandarin candid cubes 4x4 Cesarin	2000g
ground ginger	90g

The next morning, the dough shall be quadrupled and slightly curved.
Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, honey and salt.
Add the egg yolk in many times.
At the end, add softened butter in 3-4 times.
Be sure that the temperature of the dough is 26-28°C.
Lastly add candied mandarin.
Let the dough rest in the proofer room at 28-30°C for about 90 minutes.
Divide the dough into portions of the required size and roll each portion up into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 60-70% until the top of the dough will be up to 1cm from the edge of the mold; if the proofer room is devoid of humidifier, cover the dough with plastic sheets.

ALMOND GLAZING

MANDORGLASS QUICK SP	2000g
water	1000g
unsalted butter 82% fat	50

Mix all the ingredients in a planetary mixer with a paddle attachment at low speed for 2 minutes.

FILLING

Frutta in crema Cesarin - Mandarin	qb

After complete cooling fill with Frutta in crema mandarin Cesarin.

FINAL COMPOSITION

At the end of the rising, leave the veneziana exposed to the air for 20 minutes until a light film forms over the surface.
Glaze the surface of the Veneziana with Mandorglass, adhere granulated sugar and dust with dasting sugar.
Bake at 160-170°C, time depending on the weight (consider about 50-55 minutes for 1000g veneziana), until the temperature of the center reaches 93-95°C.
As soon as they are removed from the oven, the veneziana should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.