



OLIVE OIL AND COCOA BUTTER VENEZIANA WITHOUT MILK (DOLCE FORNO MAESTRO)

chef Intermediate level

Large leavened products

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water - (28-30°C)

BURRO DI CACAO - (fuso a bassa temperatura)

olive oil

yeast

PREPARATION

6.500g Knead DOLCE FORNO MAESTRO, yeast and 3/4 of the dose of water
3.450g indicated in the recipe (2600g).

400g When the dough begins to take shape add the remaining water gradually in
400g more than once and keep on kneading until the dough is well-combined
20g and smooth.

At the end, add the mixture of olive oil and cocoa butter (previously melted
at low temperature) in 2-3 times.

Make sure that the temperature of the dough is 26-28°C.

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.

Let rise for 12-14 hours at 22-24°C with the 70-80% 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.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

egg yolk

olive oil

BURRO DI CACAO

water

sugar

salt

diced candied orange

PREPARATION

4.500g The next morning, the dough shall be slightly curved.
2.300g Add DOLCE FORNO MAESTRO to the first dough and knead for 5-10 minutes.
810g When well-combined, add water, sugar, salt and one part (about 1 kg) of egg
810g yolk and mix for 10 minutes. Then add the remaining egg yolk in two times.
500g Meantime, prepare a mixture of softened butter, honey and orange paste.
800-1000g Once the mixture is ready, add it to the dough in 4 times.
90-100g Be sure that the temperature of the dough is 26-28°C, in the temperature is
4.000g lower we suggest you to warm up the candied fruit just for 1-2 minutes in the
oven.
Add gently the candied fruit.
Let the dough rest in the proofer room at 28-30°C for about 45-60 minutes.
Divide the dough into portions of the required size and roll each portion up
into into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 15-20
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 70% until
the top of the dough nearly leans out of the edge of the mould; if the proofer
room is devoid of humidifier, cover the dough with plastic sheets.

INGREDIENTS

MANDORGLOSS QUICK SP

water

melted butter

PREPARATION

2000g - Mix MANDORGLOSS QUICK SP, water, melted butter or vegetable oil
1000g (sunflowers, peanuts, etc.) for a few minutes.
100g - Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of
icing to the leavened cakes.
Warning: the icing must be prepared at the time of use.

Final composition

Glaze the veneziana's surface using BRIOBIG and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.

Bake at 170-180°C, time depending on the weight.

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.