

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

Intermediate level

Large leavened products

FIRST DOUGH

DOLCE FORNO MAESTRO	6.500g
water - (28-30°C)	3.450g
BURRO DI CACAO - (fuso a bassa temperatura)	400g
olive oil	400g
yeast	20g

Knead DOLCE FORNO MAESTRO, yeast and 3/4 of the dose of water indicated in the recipe (2600g).
When the dough begins to take shape add the remaining water gradually in more than once and keep on kneading until the dough is well-combined 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.

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SECOND DOUGH

DOLCE FORNO MAESTRO	4.500g
egg yolk	2.300g
olive oil	810g
BURRO DI CACAO	810g
water	500g
sugar	800-1000g
salt	90-100g
diced candied orange	4.000g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO MAESTRO to the first dough and knead for 5-10 minutes.
When well-combined, add water, sugar, salt and one part (about 1 kg) of egg yolk and mix for 10 minutes. Then add the remaining egg yolk in two times.
Meantime, prepare a mixture of softened butter, honey and orange paste. Once the mixture is ready, add it to the dough in 4 times.
Be sure that the tempertature of the dough is 26-28°C, in the temperature is 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.

MANDORGLASS QUICK SP	2000g
water	1000g
melted butter	100g

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.
- 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.