

PEAR AND CHOCOLATE VENEZIANA

Intermediate level

DOLCE FORNO	6.500g
water - (28-30°C)	3.000g
unsalted butter 82% fat - (morbido)	1.000g
fresh yeast	20g

FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water (28-30°C) g 3.000 Butter (soft) g 1.000 Yeast g 20 FINAL DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 4.500 Butter (soft) g 2.000 Egg yolk g 1800 Sugar g 500 Salt g 80FRUTTIDOR PEAR g 4.000 PEPITA 1100 chocolate drops g 1.000 Flavourings to taste Start the first dough with all of the ingredients and 2/3 of the water indicated in the recipe, when the dough begins to take shape, add the remaining water gradually and knead until a smooth consistency is obtained. The temperature of the dough must be between 26 and 28°C; leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled. Add the required quantities of DOLCE FORNO, salt, sugar and butter to the evening dough, knead for several minutes, add the egg gradually and continue to work the dough until a smooth consistency is obtained. Delicately incorporate FRUTTIDOR PEAR and the PEPITA and leave in a rising room at 28-30°C for 40-50 minutes. Divide into pieces of the desired size, roll them up and place on sheets or boards and leave to rest for another 10-15 minutes. Roll up tightly again and place in suitable paper moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% for 4-5 hours until the top of the dough almost sticks out of the moulds. Leave the products exposed to the air for 10 minutes until a film appears on the surface. Cover with icing BRIO BIG or MANDORGLASS, decorate with almonds, sprinkle granulated sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, time depending on product weight (35-40 minutes for 500g 'veneziane', 50-60 minutes for those weighing 1 kg). The final products should be wrapped in Moplefan bags the morning after baking.

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