



SALTED CARAMEL MONOPORTION VENEZIANA

chef Intermediate level

Doses for 25 monoportion veneziana

BRIOCHE DOUGH RECIPE

INGREDIENTS

DOLCE FORNO

water
full-fat milk (3,5% fat)
eggs
unsalted butter 82% fat
salt
caster sugar
yeast

PEPITA FONDENTE 1100

PREPARATION

1000g - Knead all the ingredients, except for the butter and the eggs which will be
150g added a little at a time, until a smooth dough with a soft consistency is
170g obtained.
150g - Let the dough rest for 25-30 minutes covering it with a plastic cloth
150g - Divide into 60-70 g pieces. Roll up the pieces, place them on sheets and
15g leave in a rising room at 28-30°C with relative humidity of 60-80% for about
30g 80-90 minutes (otherwise place them in a warm place covering them with a
50g plastic cloth)
150g

ALMOND AND COCOA GLAZE

INGREDIENTS

AVOLETTA

caster sugar

egg whites

rice starch

unsalted butter 82% fat

CACAO IN POLVERE

PREPARATION

200g - Mix the AVOLETTA with the sugar, CACAO and rice starch

80g - Add the egg white and mix in a planetary mixer with a paddle attachment

140g at medium speed for 5 minutes.

60g - Add the melted butter and mix

40g

30g

GLAZING THE VENEZIANA AND BAKING

- Using a flexible spatula or a a pastry bag with smooth nozzle, apply a uniform layer of glaze on the top of the dough
- Bake at 180° for about 15 minutes

FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

PREPARATION

400g After complete cooling fill the veneziana with CHOCOREAM CARAMEL FLEUR DE SEL.