



SALTED CARAMEL

MONOPORTION VENEZIANA

👤 Intermediate level

Doses for 25 monoportion veneziana

BRIOCHE DOUGH RECIPE

DOLCE FORNO

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

PEPITA FONDENTE 1100

1000g
150g
170g
150g
150g
15g
30g
50g
150g

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

ALMOND AND COCOA GLAZE

AVOLETTA

caster sugar
egg whites
rice starch
unsalted butter 82% fat

CACAO IN POLVERE

200g
80g
140g
60g
40g
30g

- Mix the AVOLETTA with the sugar, CACAO and rice starch
- Add the egg white and mix in a planetary mixer with a paddle attachment at medium speed for 5 minutes.
- Add the melted butter and mix

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

CHOCOREAM CARAMEL FLEUR DE SEL

400g

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



Extraordinary
made simple.