

SALTED CARAMEL MONOPORTION VENEZIANA

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.

30a

150g

150g - 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 150a 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) 50g

ALMOND AND COCOA GLAZE

INGREDIENTS

AVOLETTA	200g
caster sugar	80g
egg whites	140g
rice starch	60g
unsalted butter 82% fat	40g

CACAO IN POLVERE

PREPARATION

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 noozle, 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.