

ORANGE AND CHOCOLATE VENEZIANA

Intermediate level

DOLCE FORNO	6.500g
water - (28-30°C)	3.300g
unsalted butter 82% fat - (morbido)	1.000g
fresh yeast	20g

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 26-28°C; leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled; in the morning the dough should appear flattened. Add the required quantities of DOLCE FORNO, salt, sugar and butter to the evening dough; knead for several minutes, add the egg yolk gradually and continue to work the dough until a smooth consistency is obtained. Delicately incorporate the candied peels and the chocolate drops previously placed in the refrigerator at least 2 hours before. The temperature of the dough must be 26-28°C. Leave in rising room at 28-30°C for 40-50 minutes; Divide into pieces of the desired size, roll up, place on sheets or boards and leave to rest for other 10-15 minutes. Roll up tightly again and place in suitable paper moulds. Leave in 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; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the products exposed to the air for 10 minutes until a film appears on the surface. Cover withicing (MANDORGLASS QUICK or BRIO BIG), decorate with almonds, sprinkle granulated sugar "big size" and finally dust with icing sugar. Bake at 170-180°C for time depending on product weight. The final product should be wrapped in Moplefan bags the morning after baking.