

RASPBERRIES SINGLE ORIGIN CHOCOLATE "ECUADOR 70%" AND JAVA'S PEPPER VENEZIANA

Advanced level

Large leavened products



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
yeast	30g
water	2500g
caster sugar	500g
egg yolk	1500g
unsalted butter 82% fat	1750g

Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.
When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise for 12-14 hours at 20-22°C with the 60-70% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.
ADVICE:
- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
IMPORTANT:
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh (we suggest you to use 2500/2200 gr)

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SECOND DOUGH

DOLCE FORNO MAESTRO	4000g	The next morning, the dough shall be quadrupled and slightly curved.
water	750g	Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
caster sugar	750g	When well-combined, add sugar, honey, salt, pepper and one part of egg yolk. Then add the remaining egg yolk in few times.
salt	100g	Once the mixture is ready, add softened butter in 3-4 times.
egg yolk	1700g	Lastly add semi-candied raspberries and than chocolate.
unsalted butter 82% fat	2000g	Be sure that the temperature of the dough is 26-28°C.
honey	150g	Let the dough rest in the proofer room at 28-30°C for about 90 minutes.
raspberries	3500g	Divide the dough into portions of the required size and roll each portion up into a ball shape.
MINUETTO FONDENTE ECUADOR 70%	2000g	Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.
java pepper	30g	Roll them up tight again and transfer into the specific paper molds.
		Put in the proofer room at 28-30°C with relative humidity of about 60-70% until the top of the dough will be up to 1cm from the edge of the mold; if the proofer room is devoid of humidifier, cover the dough with plastic sheets.

AFTER COOKING GLAZE

COVERDECOR DARK CHOCOLATE	qb	Melt COVER DECOR at 50°C.

FINAL COMPOSITION

-At the end of the rising, leave the veneziana exposed to the air for 20 minutes until a light film forms over the surface.
-Cut the four flaps under the skin and place a small piece of cold butter in the center of the veneziana.
-Bake at 160-170°C, time depending on the weight (consider about 50-55 minutes for 1000g veneziana), until the temperature of the center reaches 93-95°C.
-As soon as they are removed from the oven, the veneziana should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours.
-Cover the veneziana's surface with COVER DECOR DARK CHOCOLATE and decorate with DOBLA CURLS PINK.
-Wrap it in Moplefan bags.