

LEMON LOAF

Intermediate level

Leavened cake

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	2500g
yeast	220g
eggs	1000g
unsalted butter 82% fat	1000g
salt	120g

Start kneading DOLCE FORNO,yeast and water.
Wait for the dough to start forming and add the eggs in three times until you get a smooth structure.
Finally add the butter in 2-3 times and continue kneading until you get an elastic dough with a final temperature of 26/28 ° C.
The kneading time will take 20/25 minutes in a arm mixer.
-Place the dough in a narrow container, previously buttered, and place it to rise at 28/30 ° C for about 2 hours, or in any case up to tripled volume.

BUTTER EMULSION

unsalted butter 82% fat	2500g
egg yolk	500g
caster sugar	1000g
honey	250g
BURRO DI CACAO	250g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	200g
candied orange paste	500g

Whip the butter with sugar in a planetary mixer with paddle.
Add the egg yolks until you get an omogenous mass.
Separately mix ina bowl with a whisk the COCOA BUTTER the andied orange paste, the honey and JOYPASTE VANILLA BOURBON.
Insert this mixture of flavors in the butter emulsion, and mix briefly.
Store at room temperature covered with plastic film.

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Extraordinary made simple.

SECOND DOUGH

DOLCE FORNO MAESTRO	4500g	In the arm mixer add the first dough, the DOLCE FORNO and 1kg of yolk and start kneading.
egg yolk	1000g	When the dough is well formed, add sugar and salt and about 500 grams of yolk.
caster sugar	500g	Insert the remaining yolk in 2 times.
egg yolk	1000g	Finish by adding the emulsion in 3 times until a smooth and elestic mixture is obtained.
BUTTER EMULSION	5200g	Place the dough to prove for 30 minutes at 28/30 ° C.
		The kneading times wil take 40/50 minutes.

FINAL COMPOSITION

After 30 min cut the dough into 350 gr loaves.
Roll the loaves and and place them into paper molds.
Leave to prove at 26/28 ° C for about 2/3 hours or in any case until the dough is about 1.5 / 2 cm from the edge of the paper mould.
Leave the loaves at room temperature until a light skin is formed on the surface then lightly cut the surface vit the help of a knife.
Bake at 160 ° C for 25-30 minutes in fan oven.
Once the loaves has reaced the temperature of 93 ° C, take them out of the oven, turn them upside down and let them cool.
One cold fill the loaves with the lemon curd.
Glaze the surface with WHITE CHOCOLATE COVERDECOR.
Decorate with MINI YELLOW PETALS AND LEMON LID DOBLA.