



LEMON LOAF

👤 Intermediate level

Leavened cake

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

water

yeast

eggs

unsalted butter 82% fat

salt

PREPARATION

6500g Start kneading DOLCE FORNO, yeast and water.

2500g Wait for the dough to start forming and add the eggs in three times until
220g you get a smooth structure.

1000g 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.

1000g The kneading time will take 20/25 minutes in a arm mixer.

120g

-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

INGREDIENTS

unsalted butter 82% fat
egg yolk
caster sugar
honey
[BURRO DI CACAO](#)
[JOYPASTE VANIGLIA MADAGASCAR/BOURBON](#)
candied orange paste

PREPARATION

2500g Whip the butter with sugar in a planetary mixer with paddle.
500g Add the egg yolks until you get an omogenous mass.
1000g Separately mix in a bowl with a whisk the COCOA BUTTER the andied
250g orange paste, the honey and JOYPASTE VANILLA BOURBON.
250g Insert this mixture of flavors in the butter emulsion, and mix briefly.
200g Store at room temperature covered with plastic film.
500g

SECOND DOUGH

INGREDIENTS

[DOLCE FORNO MAESTRO](#)
egg yolk
caster sugar
egg yolk
BUTTER EMULSION

PREPARATION

4500g In the arm mixer add the first dough, the DOLCE FORNO and 1kg of yolk and
1000g start kneading.
500g When the dough is well formed, add sugar and salt and about 500 grams of
1000g yolk.
5200g Insert the remaining yolk in 2 times.
Finish by adding the emulsion in 3 times until a smooth and elastic mixture
is obtained.
Place the dough to prove for 30 minutes at 28/30 ° C.
The kneading times will 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 with the help of a knife.
Bake at 160 ° C for 25-30 minutes in fan oven.
Once the loaves have reached the temperature of 93 ° C, take them out of the oven, turn them upside down and let them cool.
Once cold fill the loaves with the lemon curd.
Glaze the surface with WHITE CHOCOLATE COVERDECOR.
Decorate with MINI YELLOW PETALS AND LEMON LID DOBLA.