

GINGER AND CHOCOLATE VENEZIANA

Advanced level

Large leavened products

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
yeast	30g
water	2400g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2500g

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 22-24°C with the 70-80% 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.
- 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 2400/2250 gr)

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
water	1000g
caster sugar	700g
salt	110g
egg yolk	1250g
unsalted butter 82% fat	1500g
honey	550g
ginger	3000g
DARK CHOCOLATE CHUNKS	3000g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.
Meantime, prepare a mixture of softened butter and honey.
Once the mixture is ready, add it to the dough in 4 times.
Lastly add candied ginger and chunks (previously kept in the refrigerator for at least 2 hours)
Be sure that the temperature of the dough is 26-28°C.
Let the dough rest in the proofer room at 28-30°C for about 45-60 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 70% until the top of the dough nearly leans out of the edge of the mould; if the proofer room is devoid of humidifier, cover the dough with plastic sheets.
N.B.: the veneziana can be customized with different aromas just adding them in the second dough.

COCOA GLAZE

AVOLETTA	1000g
sugar	500g
egg whites	600g
rice starch	300g
unsalted butter 82% fat	200g
CACAO IN POLVERE	150g

Mix all the ingredients in a planetary mixer with a paddle attachment at low speed for 2 minutes.

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.
Cover the veneziana's surface with the cocoa glaze and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.
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 at least before being wrapped in Moplefan bags.