

DOLCE TERAMO

Orange and chocolate leavened sweet

DOUGH

INGREDIENTS
DOLCE FORNO MAESTRO

salt

unsalted butter 82% fat

yeast

eggs

candied orange paste

water

PREPARATION

2000g Knead all the ingredients in a planetary mixer until the dough is smooth and

20g dry.

300g Check that the dough temperature is 26-28°C.

200q Cover tightly with plastic wrap and place in refrigerator for about 2 hours.

80g

50g

350g

LAMINATING AND FILLING

INGREDIENTS

KASTLE CROISSANT
FRUTTIDOR ARANCIA
GRANELLA DI CIOCCOLATO

PREPARATION

600g Place the margarine in the centre and fold the dough over on itself to form three layers.

Roll out the dough to a thickness of about 2 cm and spread over the surface of the dough a very thin layer of FRUTTIDOR ARANCIA, then sprinkle with GRANELLA DI CIOCCOLATO.

Roll out the dough and fold into four layers obtaining a rectangle 4 cm high

Final composition

Cut the dough into strips. Stretch the strips, then roll them up forming a big Tarallo. Put in a rising room at 28-30°C for about 2-3 hours, until it has at least duplicate its volume. Bake at 170°C for about 20 minutes.

Brush the surface with BLITZ diluted with 20% of water