



# DOLCE TERAMO

chef Intermediate level

Orange and chocolate leavened sweet

## DOUGH

### INGREDIENTS

#### DOLCE FORNO MAESTRO

salt  
eggs  
unsalted butter 82% fat  
yeast  
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.  
200g 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  
qb three layers.  
qb 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

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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