

DOLCE TERAMO

Intermediate level

Orange and chocolate leavened sweet

DOUGH

DOLCE FORNO MAESTRO	2000g
salt	20g
eggs	300g
unsalted butter 82% fat	200g
yeast	80g
candied orange paste	50g
water	350g

Knead all the ingredients in a planetary mixer until the dough is smooth and dry.
Check that the dough temperature is 26-28°C.
Cover tightly with plastic wrap and place in refrigerator for about 2 hours.

LAMINATING AND FILLING

KASTLE CROISSANT	600g
FRUTTIDOR ARANCIA	as needed
GRANELLA DI CIOCCOLATO	as needed

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

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