



DOLCE TERAMO

👤 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 dry.
- 20g
- 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

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 duplicated its volume.

Bake at 170°C for about 20 minutes.

Brush the surface with BLITZ diluted with 20% of water