



# VENEZIANA PLATINUM RECIPE (DOLCE FORNO MAESTRO)

👤 Advanced level

Large leavened products

## FIRST DOUGH

### INGREDIENTS

#### DOLCE FORNO MAESTRO

yeast  
water  
eggs  
salt  
egg yolk  
unsalted butter 82% fat

### PREPARATION

2600g Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.  
8g  
1080g 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.  
150g  
15g At the end, add softened butter in 3-4 times.  
800g Make sure that the temperature of the dough is 26-28°C.  
200g 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  $\frac{3}{4}$  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 dough (we suggest you to use 2400/2250 gr)

## SECOND DOUGH

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### INGREDIENTS

#### DOLCE FORNO MAESTRO

eggs  
egg yolk  
olive oil  
seed oil  
unsalted butter 82% fat  
salt

Pecorino cheese  
Guanciale  
Zucchine HG Cesarin  
Peperoni rossi HG Cesarin  
water

### PREPARATION

600g The next morning, the dough shall be slightly curved.  
375g Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-  
375g 10 minutes.  
250g When well-combined, add sugar, salt and one part (about 1 kg) of egg yolk.  
100g Then add the remaining egg yolk in two times.  
700g Meantime, prepare a mixture of softened butter, honey and orange paste.  
40g Once the mixture is ready, add it to the dough in 4 times.  
8g Be sure that the temperature of the dough is 26-28°C, in the temperature is  
1000g lower we suggest you to warm up the candied fruit just for 1-2 minutes in the  
oven.  
1000g Add gently the candied fruit.  
375g Let the dough and rest in the proofer room at 28-30°C for about 75-90  
375g minutes.  
750g 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 in the profer room.  
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 60-  
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.

## ALMOND GLAZE

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### INGREDIENTS

#### DECORGRAIN

### PREPARATION

qb - Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil  
(sunflowers, peanuts, etc.) for a few minutes.  
- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of  
icing to the leavened cakes.  
Warning: the icing must be prepared at the time of use.



**RECIPE CREATED BY:**

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**PASTICCIERE**