



CHOCOLATE AND CARAMEL

VENEZIANA

👤 Advanced level

Dark chocolate large leavened product with chocolate and caramel inclusions

FIRST DOUGH

DOLCE FORNO

water
unsalted butter 82% fat
egg yolk
caster sugar
yeast

6500g
3000g
1000g
500g
300g
30g

Knead DOLCE FORNO MAESTRO, yeast and 2300g of water.
When the dough begins to take shape pour remaining water.
Add the sugar and then the yolks (room-temperature) gradually in 2-3 times and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 24-26°C.
Let rise for 10-14 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.
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. The dough shall quadruple its initial volume.
Prepare 3500g of Reno Concerto Lactee Caramel, cover it with plastic wrap and let it sit in the refrigerator

CHOCOLATE GANACHE

SINFONIA CIOCCOLATO FONDENTE

68%
water
CACAO IN POLVERE

2000g
2000g
200g

Using a hand blender, mix the hot water (60°C) and the cocoa powder, then add the SINFONIA CIOCCOLATO FONDENTE 68% and let the ganache (previously covered with plastic wrap) rest at room-temperature (20-22°C) for the night.

SECOND DOUGH

DOLCE FORNO

unsalted butter 82% fat

egg yolk

caster sugar

salt

honey

RENO CONCERTO LACTEE CAMEL -

Alternatively 50/50 with TUTTAFRUTTA

APRICOT PELLECCHIELLA

4500g

2000g

2000g

1000g

100g

300g

5000g

The next morning, the dough shall quadruple its initial volume and shall be slightly curved.

Add DOLCE FORNO to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, honey, salt and 1 kg of egg yolk. Knead for 10 minutes, then add the remaining egg yolk in two times.

Add the softened butter to the dough in 4 times.

Add the chocolate ganache in 3 times.

Lastly add RENO CONCERTO LACTEE CAMEL/TUTTAFRUTTA ALBICOCCA PELLECCHIELLA

Let the dough rest in the proofer room at 28-30°C for about 60-70 minutes.

Divide the dough into portions of 1100g and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest for another 30 minutes.

Roll them up tight again and transfer into the specific paper moulds (specific for 1kg veneziana).

Put in the proofer room at 28-30°C with relative humidity of about 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.

At the end of the rising, leave the veneziana exposed to the air for 20 minutes until a light film forms over the surface.

Cut the surface of the veneziana forming a cross and place a small piece of cold butter in the middle of it.

Bake at 160-180°C, until the temperature of the center reaches 94-95°C.

As soon as they are removed from the oven, the veneziana should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least.

ADVICE:

We suggest you also to realize an emulsion in the morning mixing the ganache with softened butter, egg yolks, sugar, salt and honey and add it to the first dough with the Dolce Forno.

DECORATION

COVERDECOR DARK CHOCOLATE

3000g

- Heat the COVERDECOR DARK (50°C) and dip in it the veneziana.
- Decorate the surface with some CURLS DARK DOBLA
- Wait until the coverdecor has completely crystallized then wrap the veneziana in Moplefan bags.



Extraordinary
made simple.