



CHOCOLATE AND CARAMEL VENEZIANA

chef Advanced level

Dark chocolate large leavened product with chocolate and caramel inclusions

FIRST DOUGH

INGREDIENTS

DOLCE FORNO

water
unsalted butter 82% fat
egg yolk
caster sugar
yeast

PREPARATION

6500g Knead DOLCE FORNO MAESTRO, yeast and 2300g of water.
3000g When the dough begins to take shape pour remaining water.
1000g Add the sugar and then the yolks (room-temperature) gradually in 2-3 times
500g and keep on kneading until the dough is well-combined and smooth.
300g At the end, add softened butter in 3-4 times.
30g 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

INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%

water

CACAO IN POLVERE

PREPARATION

2000g Using a hand blander, mix the hot water (60°C) and the cocoa powder, then
2000g add the SINFONIA CIOCCOLATO FONDENTE 68% and let the ganache
200g (previously covered with plastic wrap) rest at room-temperature (20-22°C) for
the night.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat

egg yolk

caster sugar

salt

honey

RENO CONCERTO LACTEE CARAMEL

PREPARATION

4500g The next morning, the dough shall quadruple its initial volume and shall be
2000g slightly curved.
2000g Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
1000g When well-combined, add sugar, honey, salt and 1 kg of egg yolk. Knead for
100g 10 minuter, then add the remaining egg yolk in two times.
300g Add the softened butter to the dough in 4 times.
5000g Add the chocolate ganache in 3 times.

5000g Lastly add RENO CONCERTO LACTEE CARAMEL/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

INGREDIENTS

COVERDECOR DARK CHOCOLATE

PREPARATION

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.