



VENEZIANA PLATINUM RECIPE (DOLCE FORNO MAESTRO)

 Advanced level

Large leavened products

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

yeast
water
caster sugar
egg yolk
unsalted butter 82% fat

PREPARATION

6500g Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.

2300g 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.

500g
1600g At the end, add softened butter in 3-4 times.

2000g Make sure that the temperature of the dough is 26-28°C.

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

INGREDIENTS

DOLCE FORNO MAESTRO

water
caster sugar
salt
egg yolk
unsalted butter 82% fat
honey
candied orange paste
candied orange peel cubes

PREPARATION

3500g The next morning, the dough shall be slightly curved.
900g Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-
700g 10 minutes.
110g When well-combined, add sugar, salt and one part (about 1 kg) of egg yolk.
1150g Then add the remaining egg yolk in two times.
2000g Meantime, prepare a mixture of softened butter, honey and orange paste.
500g Once the mixture is ready, add it to the dough in 4 times.
550g Be sure that the temperature of the dough is 26-28°C, in the temperature is
5000g lower we suggest you to warm up the candied fruit just for 1-2 minutes in the
oven.
qb Add gently the candied fruit.
Let the dough and rest in the proofer room at 28-30°C for about 75-90
minutes.
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

INGREDIENTS

MANDORGLASS QUICK SP

water
melted butter

PREPARATION

2000g - Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil
1000g (sunflowers, peanuts, etc.) for a few minutes.
100g - 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.

Final composition

At the end of the rising, leave the veneziana exposed to the air for 20-25 minutes until a light film forms over the surface.
Cover the veneziana's surface with the glaze and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.
Bake at 160-170°C, time depending on the weight (consider about 50 minutes for 1000g veneziana), until the temperature of the center reaches 93-95°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
before being wrapped in Moplefan bags.