



APPLE AND CINNAMON BUCHE

👤 Advanced level

Large leavened products



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO

water

unsalted butter 82% fat

yeast - brewer's

6500g

3300g

1000g

20g

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 3-4 of the water.

-When the dough is coming together add little by little the remaining water.

-Finish with the soften butter that shall be poured in 2-3 times.

-The temperature of the dough must be at 26-28°C.

-Let it rise at 20-22°C with relative humidity of 70% for about 12-14 hours, or if unprovided of the humidifier, cover the dough with a plastic cloth.

The dough should have quadrupled its volume.

ADVICES:

-Put 250gr of the dough in 1L jug to be sure about its quadruplication.

-If the temperature of the first dough is more than 28°C, it is necessary to reduce the time of the first proof.

SECOND DOUGH

DOLCE FORNO MAESTRO

unsalted butter 82% fat - softened
egg yolk
caster sugar
salt
apple candied fruit Annurca
cinnamon powder

4500g
2000g
2400g
800g
100g
4500g
120g

-The following morning the dough shall be slightly flattened.
-Add to the dough the planned quantities of DOLCE FORNO MAESTRO.
-Add the sugar, the salt and a part of the egg yolk.
-Add the remaining yolk in twice.
-Mix well the butter with the cinnamon and add the mixture to the dough in four times.
-Lastly, add the candy apple.
-Place in the leavening room at 28-30° for about an hour and a half
-Scale the dough into 400gr pieces, roll up and place on trays and let it rise for 10-15 minutes at 28-30°C.
-Shape the dough into loads and place in the yule log paper moulds (500gr)
-Place in the leavening room at 28-30°C with relative humidity at 70-80% for 3-4 hours until the top of the dough reaches 1 cm from the top of the mould.
Advice: if the leavening room is unprovided of the humidifier, cover the dough with plastic sheets.

ALMOND GLAZE

MANDORGLASS QUICK SP

water
melted butter - OR VEGETABLE OIL

2000g
1000g
100g

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.
Warning: the icing must be prepared at the time of use.

GLAZE

Heat the COVERDECOR PISTACCHIO at 50°C



Extraordinary
made simple.