

# APPLE AND CINNAMON BUCHE

Large leavened products

## FIRST DOUGH

#### **INGREDIENTS**

DOLCE FORNO MAESTRO

wate

unsalted butter 82% fat

yeast

#### **PREPARATION**

6500g -Start the dough with the DOLCE FORNO MAESTRO, the yeast and 3-4 of the

3300g water.

1000g -When the dough is coming together add little by little the remaining water.

<sub>20a</sub> -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**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO	4500g
unsalted butter 82% fat	2000g
egg yolk	2400g

caster sugar salt apple candied fruit Annurca cinnamon powder

## 800g 100g **Preparation**

120a

4500a -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**

#### 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 Warning: the icing must be prepared at the time of use.

## **GLAZE**

Heat the COVERDECOR PISTACCHIO at 50°C