

APPLE AND CINNAMON BUCHE

Advanced level

Large leavened products



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	3300g
unsalted butter 82% fat	1000g
yeast - brewer's	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	4500g
unsalted butter 82% fat - softened	2000g
egg yolk	2400g
caster sugar	800g
salt	100g
apple candied fruit Annurca	4500g
cinnamon powder	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	2000g
water	1000g
melted butter - OR VEGETABLE OIL	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