



APPLE AND CINNAMON BUCHE

🏠 Basic level

Large leavened products

FIRST DOUGH

INGREDIENTS

[DOLCE FORNO MAESTRO](#)

water

unsalted butter 82% fat

yeast

PREPARATION

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

3300g -When the dough is coming together add little by little the remaining water.

1000g -Finish with the soften butter that shall be poured in 2-3 times.

20g -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

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

PREPARATION

4500g -The following morning the dough shall be slightly flattened.
2000g -Add to the dough the planned quantities of DOLCE FORNO MAESTRO.
2400g -Add the sugar, the salt and a part of the egg yolk.
800g -Add the remaining yolk in twice.
100g -Mix well the butter with the cinnamon and add the mixture to the dough in four times.
4500g -Lastly, add the candy apple.
120g -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



RECIPE CREATED BY:

ANTONIO LOSITO

PASTICCIERE E GELATIERE