

VENEZIANA CHOCOLATE AND CHERRY

CAKE WITH CHOCOLATE DROPS AND CHERRY

DIFFICULTY LEVEL B B B





FIRST DOUGHT

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 6500	Start the first dough with DOLCE FORNO, yeast and two thirds of the water specified in the recipe,
WATER	g 3000	when the dough begins to form the gluten mesh, add the remaining water in stages.
UNSALTED BUTTER 82% FAT	g 1000	Add the sugar and once absorbed start inserting the yolk at room temperature 2-3 times
EGG YOLK	g 500	Finish by adding the soft butter in 3-4 times and check that the temperature of the dough is 24-26°C.
CASTER SUGAR	g 300	Leave to rise at 20-22°C for 10-14 hours with humidity of 70-80% or if you don't have a humidifier,
FRESH YEAST	g 30	cover the tub with a plastic sheet.
		It is advisable to create a spy by weighing 250 grams of dough in a 1 liter jug, during leavening the
		dough will have to quadruple in volume.

CHOCOLATE GANACHE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 2000	Form a ganache by mixing with an immersion mixer before cocoa with hot water (60°C) and then add
HOT WATER	g 2000	the dark chocolate and let it rest with contact film overnight at room temperature (20-22°C).
	g 200	

SECOND DOUGHT

PREPARATION **INGREDIENTS**



In the morning the dough must be quadrupled and slightly rounded.

DOLCE FORNO MAESTRO	g 4500	Add the envisaged quantity of DOLCE FORNO ed knead for 5-10 minutes
UNSALTED BUTTER 82% FAT	g 2000	Add sugar, honey, salt, 1 kg of egg yolk and knead for about 10 minutes.
EGG YOLK	g 2000	Add the remaining yolk in stages (about half a kilo at a time) and continue to work until the yolk is
CASTER SUGAR	g 1000	finished.
SALT	g 100	Add the soft butter in stages (about half a kilo at a time).
HONEY	g 300	,
- TUTTAFRUTTA AMARENA SPECIALE INTERA	g 3500	Add the chocolate ganache in 3 times and finish by adding Cesarin cherry whole fruit.
	O	Place the dough in the leavening compartment at 28-30°C for 60-70 minutes.
		Divide into the desired size, roll up, place on trays or planks and place in a leavening compartment
		for another 30 minutes.
		Roll up tightly again and place in the appropriate paper moulds.
		Place in the leavening compartment at 28-30°C with relative humidity of about 70%, until the top of
		the dough reaches about 1 cm from the mould; if the cell does not have a humidifier, keep the dough
		covered with plastic sheets.

surface.

With a sharp knife, make a superficial cross cut.

Cook at 160-180°C for the necessary minutes depending on the size, the core temperature must be between 94 and 96°C.

Leave the leavened products exposed to ambient air for 10 minutes so that a light skin forms on the

Freshly baked leavened products must be left to cool in an upside down position for 8-10 hours.

DECORATION

INGREDIENTS COVERDECOR DARK CHOCOLATE To Taste Heat COVERDECOR DARK to 50°C and dip the Veneziana blind Decorate the surface by adhering DARK DOBLA CURLS Wait for complete crystallization and pack in special moplefan bags.



FINAL COMPOSITION

Place in the leavening compartment at 28-30°C with relative humidity of about 70%, until the top of the dough reaches about 1 cm from the mould; if the cell does not have a humidifier, keep the dough covered with plastic sheets.

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Wait for complete crystallization and pack in special moplefan bags.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER

