



## LEMON LOAF

### LEAVENED CAKE

DIFFICULTY LEVEL



#### FIRST DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO

WATER - AT ROOM TEMPERATURE

YEAST

EGGS - AT ROOM TEMPERATURE

UNSALTED BUTTER 82% FAT - SOFT

SALT

#### PREPARATION

- g 6500 Start kneading DOLCE FORNO, yeast and water.
- g 2500 Wait for the dough to start forming and add the eggs in three times until you get a smooth structure.
- g 220
- g 1000 Finally add the butter in 2-3 times and continue kneading until you get an elastic dough with a final temperature of 26/28 ° C.
- g 1000
- g 120 The kneading time will take 20/25 minutes in a arm mixer.
- Place the dough in a narrow container, previously buttered, and place it to rise at 28/30 ° C for about 2 hours, or in any case up to tripled volume.

## BUTTER EMULSION

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### INGREDIENTS

|                                      |        |
|--------------------------------------|--------|
| UNSALTED BUTTER 82% FAT - SOFT       | g 2500 |
| EGG YOLK - AT ROOM TEMPERATURE       | g 500  |
| CASTER SUGAR                         | g 1000 |
| HONEY                                | g 250  |
| BURRO DI CACAO - MELTED              | g 250  |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 200  |
| CANDIED ORANGE PASTE                 | g 500  |

### PREPARATION

Whip the butter with sugar in a planetary mixer with paddle.

Add the egg yolks until you get an omogenous mass.

Separately mix in a bowl with a whisk the COCOA BUTTER the andied orange paste, the honey and JOYPASTE VANILLA BOURBON.

Insert this mixture of flavors in the butter emulsion, and mix briefly.

Store at room temperature covered with plastic film.

## SECOND DOUGH

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### INGREDIENTS

|                                |        |
|--------------------------------|--------|
| DOLCE FORNO MAESTRO            | g 4500 |
| EGG YOLK - AT ROOM TEMPERATURE | g 1000 |
| CASTER SUGAR                   | g 500  |
| EGG YOLK - AT ROOM TEMPERATURE | g 1000 |
| BUTTER EMULSION                | g 5200 |

### PREPARATION

In the arm mixer add the first dough, the DOLCE FORNO and 1kg of yolk and start kneading.

When the dough is well formed, add sugar and salt and about 500 grams of yolk.

Insert the remaining yolk in 2 times.

Finish by adding the emulsion in 3 times until a smooth and elastic mixture is obtained.

Place the dough to prove for 30 minutes at 28/30 ° C.

The kneading times will take 40/50 minutes.

## STEP 4

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### INGREDIENTS

|                            |          |
|----------------------------|----------|
| COVERDECOR WHITE CHOCOLATE | To Taste |
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## STEP 5

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### INGREDIENTS

|                 |        |
|-----------------|--------|
| CREMIRCA LIMONE | g 1000 |
| PURE ALCOHOL    | g 50   |

### FINAL COMPOSITION

After 30 min cut the dough into 350 gr loaves.

Roll the loaves and and place them into paper molds.

Leave to prove at 26/28 ° C for about 2/3 hours or in any case until the dough is about 1.5 / 2 cm from the edge of the paper mould.

Leave the loaves at room temperature until a light skin is formed on the surface then lightly cut the surface vit the help of a knife.

Bake at 160 ° C for 25-30 minutes in fan oven.

Once the loaves has reaced the temperature of 93 ° C, take them out of the oven, turn them upside down and let them cool.

One cold fill the loaves with the lemon curd.

Glaze the surface with WHITE CHOCOLATE COVERDECOR.

Decorate with MINI YELLOW PETALS AND LEMON LID DOBLA.