



RASPBERRIES SINGLE ORIGIN CHOCOLATE "ECUADOR 70%" AND JAVA'S PEPPER VENEZIANA

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

YEAST

WATER

CASTER SUGAR

EGG YOLK

UNSALTED BUTTER 82% FAT

PREPARATION

g 6500

Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.

g 30

When the dough begins to take shape pour the sugar and then the yolks gradually in more than

g 2500

once and keep on kneading until the dough is well-combined and smooth.

g 500

At the end, add softened butter in 3-4 times.

g 1500

Make sure that the temperature of the dough is 26-28°C.

g 1750

Let rise for 12-14 hours at 20-22°C with the 60-70% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.

The dough shall quadruple its initial volume.

ADVICE:

- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.

- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.

- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.

IMPORTANT:

- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dough (we suggest you to use 2500/2200 gr)

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
CASTER SUGAR
SALT
EGG YOLK
UNSALTED BUTTER 82% FAT
HONEY
RASPBERRIES - CANDIED
MINUETTO FONDENTE ECUADOR 70% - COLD
JAVA PEPPER

g 4000
g 750
g 750
g 100
g 1700
g 2000
g 150
g 3500
g 2000
g 30

PREPARATION

The next morning, the dough shall be quadrupled and slightly curved.

Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, honey, salt, pepper and one part of egg yolk. Then add the remaining egg yolk in few times.

Once the mixture is ready, add softened butter in 3-4 times.

Lastly add semi-candied raspberries and than chocolate.

Be sure that the temperature of the dough is 26-28°C.

Let the dough rest in the proofer room at 28-30°C for about 90 minutes.

Divide the dough into portions of the required size and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.

Roll them up tight again and transfer into the specific paper molds.

Put in the proofer room at 28-30°C with relative humidity of about 60-70% until the top of the dough will be up to 1cm from the edge of the mold; if the proofer room is devoid of humidifier, cover the dough with plastic sheets.

AFTER COOKING GLAZE

INGREDIENTS

COVERDECOR DARK CHOCOLATE

To Taste

PREPARATION

Melt COVER DECOR at 50°C.

FINAL COMPOSITION

- At the end of the rising, leave the veneziana exposed to the air for 20 minutes until a light film forms over the surface.
- Cut the four flaps under the skin and place a small piece of cold butter in the center of the veneziana.
- Bake at 160-170°C, time depending on the weight (consider about 50-55 minutes for 1000g veneziana), until the temperature of the center reaches 93-95°C.
- As soon as they are removed from the oven, the veneziana should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours.
- Cover the veneziana's surface with COVER DECOR DARK CHOCOLATE and decorate with DOBLA CURLS PINK.
- Wrap it in Moplefan bags.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER