



SALTED CARAMEL MONOPORTION VENEZIANA

DOSES FOR 25 MONOPORTION VENEZIANA

DIFFICULTY LEVEL



BRIOCHE DOUGH RECIPE

INGREDIENTS

DOLCE FORNO
WATER
FULL-FAT MILK (3,5% FAT)
EGGS
UNSALTED BUTTER 82% FAT
SALT
CASTER SUGAR
YEAST
PEPITA FONDENTE 1100

g 1000
g 150
g 170
g 150
g 150
g 15
g 30
g 50
g 150

PREPARATION

- Knead all the ingredients, except for the butter and the eggs which will be added a little at a time, until a smooth dough with a soft consistency is obtained.

- Let the dough rest for 25-30 minutes covering it with a plastic cloth

- Divide into 60-70 g pieces. Roll up the pieces, place them on sheets and leave in a rising room at 28-30°C with relative humidity of 60-80% for about 80-90 minutes (otherwise place them in a warm place covering them with a plastic cloth)

ALMOND AND COCOA GLAZE

INGREDIENTS

AVOLETTA
CASTER SUGAR
EGG WHITES
RICE STARCH
UNSALTED BUTTER 82% FAT
CACAO IN POLVERE

g 200
g 80
g 140
g 60
g 40
g 30

PREPARATION

- Mix the AVOLETTA with the sugar, CACAO and rice starch

- Add the egg white and mix in a planetary mixer with a paddle attachment at medium speed for 5 minutes.

- Add the melted butter and mix

GLAZING THE VENEZIANA AND BAKING

PREPARATION

- Using a flexible spatula or a a pastry bag with smooth noozle, apply a uniform layer of glaze on the top of the dough
- Bake at 180° for about 15 minutes

FILLING

INGREDIENTS

CHOCOCREAM CARAMEL FLEUR DE SEL

g 400

PREPARATION

After complete cooling fill the veneziana with CHOCOREAM CARAMEL FLEUR DE SEL.