



VENEZIANA CHOCOLATE AND CHERRY

CAKE WITH CHOCOLATE DROPS AND CHERRY

DIFFICULTY LEVEL



FIRST DOUGHT

INGREDIENTS

DOLCE FORNO MAESTRO

WATER

UNSALTED BUTTER 82% FAT

EGG YOLK

CASTER SUGAR

FRESH YEAST

g 6500

g 3000

g 1000

g 500

g 300

g 30

PREPARATION

Start the first dough with DOLCE FORNO, yeast and two thirds of the water specified in the recipe, when the dough begins to form the gluten mesh, add the remaining water in stages.

Add the sugar and once absorbed start inserting the yolk at room temperature 2-3 times

Finish by adding the soft butter in 3-4 times and check that the temperature of the dough is 24-26°C.

Leave to rise at 20-22°C for 10-14 hours with humidity of 70-80% or if you don't have a humidifier, 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

SINFONIA CIOCCOLATO FONDENTE 68%

HOT WATER

g 2000

g 2000

g 200

PREPARATION

Form a ganache by mixing with an immersion mixer before cocoa with hot water (60°C) and then add the dark chocolate and let it rest with contact film overnight at room temperature (20-22°C).

SECOND DOUGHT

INGREDIENTS

PREPARATION

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

DOLCE FORNO MAESTRO
UNSALTED BUTTER 82% FAT
EGG YOLK
CASTER SUGAR
SALT
HONEY
- TUTTAFRUTTA AMARENA SPECIALE INTERA

g 4500
g 2000
g 2000
g 1000
g 100
g 300
g 3500

Add the envisaged quantity of DOLCE FORNO ed knead for 5-10 minutes

Add sugar, honey, salt, 1 kg of egg yolk and knead for about 10 minutes.

Add the remaining yolk in stages (about half a kilo at a time) and continue to work until the yolk is finished.

Add the soft butter in stages (about half a kilo at a time).

Add the chocolate ganache in 3 times and finish by adding Cesarin cherry whole fruit.

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.

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

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

PREPARATION

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

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RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER