



APPLE AND CINNAMON BUCHE

Large leavened products

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

WATER

UNSALTED BUTTER 82% FAT

YEAST - BREWER'S

g 6500

g 3300

g 1000

g 20

PREPARATION

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 3-4 of the water.

-When the dough is coming together add little by little the remaining water.

-Finish with the soften butter that shall be poured in 2-3 times.

-The temperature of the dough must be at 26-28°C.

-Let it rise at 20-22°C with relative humidity of 70% for about 12-14 hours, or if unprovided of the humidifier, cover the dough with a plastic cloth.

The dough should have quadrupled its volume.

ADVICES:

-Put 250gr of the dough in 1L jug to be sure about its quadruplication.

-If the temperature of the first dough is more than 28°C, it is necessary to reduce the time of the first proof.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

UNSALTED BUTTER 82% FAT - SOFTENED

EGG YOLK

CASTER SUGAR

SALT

g 4500

g 2000

g 2400

g 800

g 100

PREPARATION

-The following morning the dough shall be slightly flattened.

-Add to the dough the planned quantities of DOLCE FORNO MAESTRO.

-Add the sugar, the salt and a part of the egg yolk.

-Add the remaining yolk in twice.

APPLE CANDIED FRUIT ANNURCA

CINNAMON POWDER

g 4500

g 120

-Mix well the butter with the cinnamon and add the mixture to the dough in four times.

-Lastly, add the candy apple.

-Place in the leavening room at 28-30° for about an hour and a half

-Scale the dough into 400gr pieces, roll up and place on trays and let it rise for 10-15 minutes at 28-30°C.

-Shape the dough into loads and place in the yule log paper moulds (500gr)

-Place in the leavening room at 28-30°C with relative humidity at 70-80% for 3-4 hours until the top of the dough reaches 1 cm from the top of the mould.

Advice: if the leavening room is unprovided of the humidifier, cover the dough with plastic sheets.

ALMOND GLAZE

INGREDIENTS

MANDORGLASS QUICK SP

WATER

MELTED BUTTER - OR VEGETABLE OIL

g 2000

g 1000

g 100

PREPARATION

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.

Warning: the icing must be prepared at the time of use.

GLAZE

PREPARATION

Heat the COVERDECOR PISTACCHIO at 50°C

PISTACHIO FILLING

FINAL COMPOSITION

- Once the leavening process is concluded, let the yule log pastries rest at room temperature for 10-15 minutes.
- Place a thin layer of glaze over the surface of the yule log and with the help of an angular spatula cover all the surface
- Sparkle with granulated sugar and icing sugar
- Bake at 160-165°C C for varying times based on the weight of the dough (about 25-30 minutes for 400g pieces) until it reaches a core temperature of 93-94°C.
- Once churned out from the oven, overturn the yule logs using the toothed racks.
- Let cool down the freshly baked yule logs upside down for a couple of hours before packing into the moplefan bags.

ADVICES:

How to calculate the temperature of the water for the first dough:

If you are using a double arm mixer this is the right procedure. If you are using a spiral mixer, considering that it warms up the dough, lower the temperature at least of 5°C.

To obtain the right temperature, for example 26°C, follow this scheme:

It is mandatory to know and use 3 values:

- 1)The value of the room temperature
- 2)The value of the DOLCEFORNO temperature
- 3)he value of the used mixer (double arm 15, spiral or planetary 20)

CALCULATION: final temperature 26°C x 3 (fixed number) = 78 - Value 1 (e.g. 20°C) - VALUE 2 (e.g. 20°C) - value 3 (e.g. 15) = 78-20-18-15 = 25. 25 should be the temperature of the first dough if using a double arm mixer.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

AMBASSADOR'S TIPS

DOLCEFORNO MAESTRO can be replaced with the DOLCEFORNO