



DOLCE TERAMO

Orange and chocolate leavened sweet

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 2000
SALT	g 20
EGGS	g 300
UNSALTED BUTTER 82% FAT	g 200
YEAST	g 80
CANDIED ORANGE PASTE	g 50
WATER	g 350

PREPARATION

Knead all the ingredients in a planetary mixer until the dough is smooth and dry.
Check that the dough temperature is 26-28°C.
Cover tightly with plastic wrap and place in refrigerator for about 2 hours.

LAMINATING AND FILLING

INGREDIENTS

KASTLE CROISSANT	g 600
FRUTTIDOR ARANCIA	To Taste
GRANELLA DI CIOCCOLATO	To Taste

PREPARATION

Place the margarine in the centre and fold the dough over on itself to form three layers.
Roll out the dough to a thickness of about 2 cm and spread over the surface of the dough a very thin layer of FRUTTIDOR ARANCIA, then sprinkle with GRANELLA DI CIOCCOLATO.
Roll out the dough and fold into four layers obtaining a rectangle 4 cm high

DECORATION

INGREDIENTS

BLITZ

To Taste

FINAL COMPOSITION

Cut the dough into strips. Stretch the strips, then roll them up forming a big Tarallo.

Put in a rising room at 28-30°C for about 2-3 hours, until it has at least duplicate its volume.

Bake at 170°C for about 20 minutes.

Brush the surface with BLITZ diluted with 20% of water