



MANDARIN 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 water indicated in the recipe in three times.
 - g 30 When the dough begins to take shape pour the sugar and then the yolks gradually in
 - g 2400 more than 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 1600 Make sure that the temperature of the dough is 26-28°C.
 - g 2000 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 $\frac{3}{4}$ 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 2400/2250 gr)

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
CASTER SUGAR
SALT
EGG YOLK
UNSALTED BUTTER 82% FAT
HONEY
MANDARIN CANDID CUBES 4X4 CESARIN
GROUND GINGER

g 3500
g 600
g 600
g 110
g 1000
g 1800
g 550
g 2000
g 90

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 and salt.

Add the egg yolk in many times.

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

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

Lastly add candied mandarin.

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 moulds.

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.

ALMOND GLAZING

INGREDIENTS

MANDORGLASS QUICK SP
WATER
UNSALTED BUTTER 82% FAT

g 2000
g 1000
50

PREPARATION

Mix all the ingredients in a planetary mixer with a paddle attachment at low speed for 2 minutes.

FILLING

INGREDIENTS

FRUTTA IN CREMA CESARIN - MANDARIN

PREPARATION

To Taste

After complete cooling fill with Frutta in crema mandarin Cesarin.

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.

Glaze the surface of the Veneziana with Mandorglass, adhere granulated sugar and dust with dusting sugar.

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 at least before being wrapped in Moplefan bags.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER