



Orange and chocolate Veneziana

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300
UNSALTED BUTTER 82% FAT	g 1.000
FRESH YEAST	g 20

PREPARATION

Start the first dough with all of the ingredients and 2/3 of the water indicated in the recipe; when the dough begins to take shape, add the remaining water gradually and knead until a smooth consistency is obtained. The temperature of the dough must be 26-28°C; leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled; in the morning the dough should appear flattened. Add the required quantities of DOLCE FORNO, salt, sugar and butter to the evening dough; knead for several minutes, add the egg yolk gradually and continue to work the dough until a smooth consistency is obtained. Delicately incorporate the candied peels and the chocolate drops previously placed in the refrigerator at least 2 hours before. The temperature of the dough must be 26-28°C. Leave in rising room at 28-30°C for 40-50 minutes; Divide into pieces of the desired size, roll up, place on sheets or boards and leave to rest for other 10-15 minutes. Roll up tightly again and place in suitable paper moulds. Leave in rising room at 28-30°C with relative humidity of about 70% for 4-5 hours until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the products exposed to the air for 10 minutes until a film appears on the surface. Cover with icing (MANDORGLASS QUICK or BRIO BIG), decorate with almonds, sprinkle granulated sugar "big size" and finally dust with icing sugar. Bake at 170-180°C for time depending on product weight. The final product should be wrapped in Moplefan bags the morning after baking.

Step 2

INGREDIENTS

DOLCE FORNO	g 4500
UNSALTED BUTTER 82% FAT	g 2000
EGG YOLKS	g 2300
CASTER SUGAR	g 800
SALT	g 80
PEPITA FONDENTE 1100	g 2000
DICED CANDIED ORANGE	g 2500

Step 3

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

Step 4

INGREDIENTS

ALMONDS	To Taste
PEARL SUGAR	To Taste
CONFECTIONER'S SUGAR	To Taste

AMBASSADOR'S TIPS

You can replace BRIO BIG with [MANDORGLASS QUICK](#) and follow the same recipe.