



SALTED CARAMEL MONOPORTION VENEZIANA

Doses for 25 monoportion veneziana

DIFFICULTY LEVEL



BRIOCHE DOUGH RECIPE

INGREDIENTS

DOLCE FORNO

g 1000

WATER

g 150

FULL-FAT MILK (3,5% FAT)

g 170

EGGS

g 150

UNSALTED BUTTER 82% FAT

g 150

SALT

g 15

CASTER SUGAR

g 30

YEAST

g 50

PEPITA FONDENTE 1100

g 150

PREPARATION

- Knead all the ingredients, except for the butter and the eggs which will be added a little at a time, until a smooth dough with a soft consistency is obtained.
- Let the dough rest for 25-30 minutes covering it with a plastic cloth
- Divide into 60-70 g pieces. Roll up the pieces, place them on sheets and leave in a rising room at 28-30°C with relative humidity of 60-80% for about 80-90 minutes (otherwise place them in a warm place covering them with a plastic cloth)

ALMOND AND COCOA GLAZE

INGREDIENTS

AVOLETTA

g 200

CASTER SUGAR

g 80

EGG WHITES

g 140

RICE STARCH

g 60

UNSALTED BUTTER 82% FAT

g 40

CACAO IN POLVERE

g 30

PREPARATION

- Mix the AVOLETTA with the sugar, CACAO and rice starch
- Add the egg white and mix in a planetary mixer with a paddle attachment at medium speed for 5 minutes.
- Add the melted butter and mix

GLAZING THE VENEZIANA AND BAKING

PREPARATION

- Using a flexible spatula or a a pastry bag with smooth noozle, apply a uniform layer of glaze on the top of the dough
- Bake at 180° for about 15 minutes

FILLING

INGREDIENTS

CHOCOREAM CARAMEL FLEUR DE SEL

g 400

PREPARATION

After complete cooling fill the veneziana with CHOCOREAM CARAMEL FLEUR DE SEL.