



TANGERIN AND GINGER VENEZIANA

Large leavened products

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

YEAST

WATER

CASTER SUGAR

EGG YOLK

UNSALTED BUTTER 82% FAT

g 6500

g 30

g 2400

g 500

g 1600

g 2000

PREPARATION

Knead DOLCE FORNO MAESTRO, yeast and water indicated in the recipe in three times.

When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.

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

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

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	g 3500
WATER	g 600
CASTER SUGAR	g 600
SALT	g 110
EGG YOLK	g 1000
UNSALTED BUTTER 82% FAT	g 1800
HONEY	g 550
CANDIED TANGERIN PEEL IN CUBES	g 5500
GROUND GINGER	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, salt and ginger's powder.

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 tangerin peel in cubes.

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.

COCOA GLAZE

PREPARATION

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

DECORATION

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.

Cut the four flaps under the skin and place a small piece of cold butter in the center of the veneziana.

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