



# APPLE AND CINNAMON BUCHE

## LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



### FIRST DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
UNSALTED BUTTER 82% FAT  
YEAST - BREWER'S

g 6500  
g 3300  
g 1000  
g 20

#### PREPARATION

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 3-4 of the water.  
-When the dough is coming together add little by little the remaining water.  
-Finish with the soften butter that shall be poured in 2-3 times.  
-The temperature of the dough must be at 26-28°C.  
-Let it rise at 20-22°C with relative humidity of 70% for about 12-14 hours, or if unprovided of the humidifier, cover the dough with a plastic cloth.  
**The dough should have quadrupled its volume.**  
ADVICES:  
-Put 250gr of the dough in 1L jug to be sure about its quadruplication.  
-If the temperature of the first dough is more than 28°C, it is necessary to reduce the time of the first proof.

### SECOND DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO  
UNSALTED BUTTER 82% FAT - SOFTENED  
EGG YOLK  
CASTER SUGAR

g 4500  
g 2000  
g 2400  
g 800

#### PREPARATION

-The following morning the dough shall be slightly flattened.  
-Add to the dough the planned quantities of DOLCE FORNO MAESTRO.  
-Add the sugar, the salt and a part of the egg yolk.  
-Add the remaining yolk in twice.

SALT

APPLE CANDIED FRUIT ANNURCA

CINNAMON POWDER

g 100

g 4500

g 120

-Mix well the butter with the cinnamon and add the mixture to the dough in four times.

-Lastly, add the candy apple.

-Place in the leavening room at 28-30° for about an hour and a half

-Scale the dough into 400gr pieces, roll up and place on trays and let it rise for 10-15 minutes at 28-30°C.

-Shape the dough into loads and place in the yule log paper moulds (500gr)

-Place in the leavening room at 28-30°C with relative humidity at 70-80% for 3-4 hours until the top of the dough reaches 1 cm from the top of the mould.

Advice: if the leavening room is unprovided of the humidifier, cover the dough with plastic sheets.

## ALMOND GLAZE

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### INGREDIENTS

MANDORGLASS QUICK SP

WATER

MELTED BUTTER - OR VEGETABLE OIL

g 2000

g 1000

g 100

### PREPARATION

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflowers, peanuts, etc.) for a few minutes.

Warning: the icing must be prepared at the time of use.

## GLAZE

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### PREPARATION

Heat the COVERDECOR PISTACCHIO at 50°C

## PISTACHIO FILLING

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## FINAL COMPOSITION

- Once the leavening process is concluded, let the yule log pastries rest at room temperature for 10-15 minutes.
- Place a thin layer of glaze over the surface of the yule log and with the help of an angular spatula cover all the surface
- Sparkle with granulated sugar and icing sugar
- Bake at 160-165°C C for varying times based on the weight of the dough (about 25-30 minutes for 400g pieces) until it reaches a core temperature of 93-94°C.
- Once churned out from the oven, overturn the yule logs using the toothed racks.
- Let cool down the freshly baked yule logs upside down for a couple of hours before packing into the moplefan bags.

## ADVICES:

### How to calculate the temperature of the water for the first dough:

If you are using a double arm mixer this is the right procedure. If you are using a spiral mixer, considering that it warms up the dough, lower the temperature at least of 5°C.

To obtain the right temperature, for example 26°C, follow this scheme:

It is mandatory to know and use 3 values:

- 1)The value of the room temperature
- 2)The value of the DOLCEFORNO temperature
- 3)he value of the used mixer (double arm 15, spiral or planetary 20)

**CALCULATION:** final temperature 26°C x 3 (fixed number) = 78 – Value 1 (e.g. 20°C) – VALUE 2 (e.g. 20°C) – value 3 (e.g. 15) = 78-20-18-15 = 25. 25 should be the temperature of the first dough if using a double arm mixer.

## RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PAstry CHEF AND GELATO MAKER

## AMBASSADOR'S TIPS

DOLCEFORNO MAESTRO can be replaced with the DOLCEFORNO