



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

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 more than

g 2400 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 dogh (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