



## GINGER AND CHOCOLATE 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 all the dose of water indicated in the recipe.  
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 2500 Let rise for 12-14 hours at 22-24°C with the 70-80% 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 ¾ 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.  
- 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  
WATER  
CASTER SUGAR  
SALT  
EGG YOLK  
UNSALTED BUTTER 82% FAT  
HONEY  
GINGER - CANDIED  
DARK CHOCOLATE CHUNKS - COLD

## PREPARATION

g 3500 The next morning, the dough shall be slightly curved.  
g 1000 Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.  
g 700 When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in  
g 110 two times.  
g 1250 Meantime, prepare a mixture of softened butter and honey. Once the mixture is ready, add it to the  
g 1500 dough in 4 times.  
g 550 Lastly add candied ginger and chunks (previously kept in the refrigerator for at least 2 hours)  
g 3000 Be sure that the temperature of the dough is 26-28°C.  
g 3000 Let the dough rest in the proofer room at 28-30°C for about 45-60 minutes.  
Divide the dough into portions of the required size and roll each portion up into 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 70% until the top of the dough  
nearly leans out of the edge of the mould; if the proofer room is devoid of humidifier, cover the dough  
with plastic sheets.  
N.B.: the veneziana can be customized with different aromas just adding them in the second dough.

## COCOA GLAZE

### INGREDIENTS

AVOLETTA  
SUGAR  
EGG WHITES  
RICE STARCH  
UNSALTED BUTTER 82% FAT  
CACAO IN POLVERE

### PREPARATION

g 1000 Mix all the ingredients in a planetary mixer with a paddle attachment at low speed for 2 minutes.  
g 500  
g 600  
g 300  
g 200  
g 150

## DECORATION

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### INGREDIENTS

ALMONDS	To Taste
PEARL SUGAR	To Taste
SUGAR	To Taste

### 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.

Cover the veneziana's surface with the cocoa glaze and decorate with almonds and pearl sugar. Lastly dust it with confectioners' sugar.

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 MATTEO REGHENZANI**

PASTRY CHEF