



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 nozzle, 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.