

D94 DOLCEVIVO | BRIOCHE VENEZIANA

INGREDIENTS

Mix dolce vivo	1000 g
Eggs	350 g
Whole milk	200 g
Butter	200 g
Sugar	90 g
Salt	20 g
Orange paste	30 g
Fresh brewer's yeast	40 g



MIX
DOLCEVIVO

DIRECTIONS

Knead Dolcevivo, yeast, milk, half of the eggs and salt, until obtaining a well blended dough. Add then the second part of the eggs and the sugar in more steps.

Add the Orange paste, add eventually the soft butter in more steps, waiting that the previous one has been completely absorbed.

Finished the batter, let rise for about 30 minutes and divide it in desired weight.

Let it rise for about 90 minutes at 28 degrees, spray with egg mixture and milk and bake it.

As an alternative, when leavening is complete, leave the croissants uncovered to make the skin and finish with custard and sugar granules.

Bake it at 170 degrees for about 14 minutes for pieces of 60 grams, opening the valve in the last 5 minute of cooking.