



The Coffee Bar Cookbook

LIGHT LUNCHES, SWEET TREATS, AND COFFEE DRINKS
FROM NEW YORK'S FAVORITE MILANESE CAFÉ

Photography by Evan Sung

RIZZOLI
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Veneziane

Despite the name, a Veneziana is a Milanese treat often served on the Christmas table. Its domed shape always makes a good impression, and the sweet almond topping and confectioners' sugar look like a dusting of snow. This mini version is particularly fun to serve, as everyone loves having their own individual dessert. You will need paper panettone molds to make these the proper shape.

Makes 10 individual breads

Dough

¼ cup plus 1 tablespoon water

1½ cups highgluten flour

1½ cups bread flour

1 teaspoon instant yeast

1¾ teaspoons fine sea salt

¼ cup granulated sugar

3 large eggs, cold

1 stick plus 4 tablespoons unsalted butter,
cold, cut into 12 pieces

½ cup diced candied orange peel

½ cup raisins

Vegetable oil for oiling bowl

Finishing

1 cup blanched almond flour

½ cup granulated sugar

2 to 4 egg whites

¼ cup sliced almonds

¼ cup pearl sugar

Confectioners' sugar for sprinkling

1. To make the dough, place the water, both flours, yeast, salt, and granulated sugar in the bowl of a stand mixer fitted with the hook attachment. Mix to combine.
2. Lightly beat the eggs and add them on low speed with the mixer running.
3. Turn the mixer up to medium speed and mix until the dough is firm and if you stretch a little between your fingers it forms a *paneî* rather than tearing. (This shows that gluten has developed.) This should take 4 to 5 minutes.
4. Turn the speed to low and add the pieces of butter one at a time. Turn the speed back up to medium and mix until the dough pulls away from the sides of the bowl, 6 to 10 minutes. Add the orange peel and raisins and mix just to distribute evenly (either on low speed or by hand).
5. Lightly oil a large bowl. Shape the dough into a ball, transfer to the oiled bowl, and turn so that all sides are coated with oil. Cover the bowl and set aside at room temperature for 20 minutes.
6. Transfer the dough to a work surface and gently deflate and spread it. Fold 4 sides into the center, then turn the dough over so the smooth side is up and return it to the bowl. Cover and let rest at room temperature until doubled in size, 1 to 2 hours.
7. Divide the dough into 10 equal pieces by weight. Shape each piece into a ball and place each in a 2¾ inch diameter and 2 inch tall panettone mold. Cover and let rise until the dough reaches the tops of the molds.
8. Preheat the oven to 350 F on the convection setting. Combine the almond flour and ½ cup granulated sugar for the topping. One at a time work in an egg white until you have a mixture that is a soft paste. Spread this paste on the tops of the breads. Sprinkle on the sliced almonds and pearl sugar and bake in the preheated oven until golden brown and puffed, 15 to 20 minutes.
9. Cool the breads completely, then dust with confectioners' sugar just before serving.

