DOLCE VARESE

PASTRY DOLCE VARESE

Special powder mix made from corn flour and hazelnut flour, perfect to create exquisite fine pastry delicacies, such as typical Dolce Varese, in its classic version or in the form of a ring cake or a marbled cake, as well as Sbrisolona cake.



MODALITÀ D'USO

For detailed product information (e.g. dietary suitability and certifications), please consult the technical data sheets or contact our team.
No applications provided for this product.

DETTAGLI PRODOTTO

Codice prodotto 01070094

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

Milk

Nuts

Cross-contaminations

Eggs

Soybeans

Mustard

INFO

Description
mix in powder for the production of Italian regional cakes like: DOLCE VARESE CLASSICO DOLCE VARESE MARMORIZZATO CIAMBELLA DOLCE VARESE DOLCE VARESE AL CIOCCOLATO

Denomination
semi-finished product for baked pastries.

Directions for use
BASIC RECIPE
DOLCE VARESE_____ 1000 g
eggs_____ 500 g
butter (or cake margarine)____ 500 g
PROCEDURE TO FOLLOW FOR "DOLCE VARESE CLASSICO"
AND "CIAMBELLA DOLCE VARESE".
Whip the ingredients of the basic recipe for about 5 minutes at medium speed, then deposit in heavily greased and flour-dusted pans. Bake at 180-200°C, about 35 minutes for 500 g cakes. Let cool, then turn over so that the bottom becomes the top; finish by dusting with confectionery sugar or "BIANCANEVE".
PROCEDURE TO FOLLOW FOR "DOLCE VARESE MARMORIZZATO".
Divide in two parts the whipped dough obtained from the basic recipe. Add cocoa powder to one of the parts in the suggested ratio of 80 g per kg of dough, then mix well with the spatula. Half-fill the loaf-shaped pans (greased and dusted) with the "white dough", make a long cut on its surface and complete with the "dark dough".
Bake at 180-200°C, about 35 minutes for 500 g cakes. Let cool, then turn over and finish by dusting with confectionery sugar (or BIANCANEVE), and cocoa powder.
PROCEDURE TO FOLLOW FOR "DOLCE VARESE AL CIOCCOLATO".
Prepare a puff pastry dough and line with it layer-cake pans, leaving the dough to exceed 2 cm the edges of the pans. Fill for 3/4 with the whipped dough obtained from the basic recipe and containing about 250 g of PEPITA (small drops of pure dark chocolate). Fold to the inner the exceeding puff pastry dough, then sprinkle with sugar grits and shredded almonds (or hazelnut grits). Bake at 180-200°C, about 35 minutes for 500 g cakes.