

VIENNESE FOCACCIA IN CLASSIC VERSION AND IN WILDBERRY FILLED VERSION (DOLCE FORNO)

Basic level

LEAVENED PRODUCTS

DOUGH

DOLCE FORNO	1.000g	Knead all the ingredients together, except for the water, that shall be poured in more than once. Keep on kneading until the dough is soft and velvet smooth. Portion the dough out into: - 350g portions for 28cm diameter round focaccias - 1200-1300g portions for 60x40cm rectangular focaccias. Roll each portion tight in a ball shape and let it rest for 25-30 minutes.
water	150g	
fresh milk	200g	
eggs	150g	
unsalted butter 82% fat	150g	
yeast	20-30g	
salt	10g	

FINAL COMPOSITION

Roll the dough out into the shape you prefer.
Lay onto a tray lined with parchment paper.
Transfer into the proofer room at 30-32°C for about 90 minutes.
Brush the focaccia with beaten egg or spray it with water, then sprinkle with Caster sugar and gently press the surface with your fingertips.

Finishing

- CLASSIC VERSION VIENNESE FOCACCIA: evenly spread some butter curls onto the surface
- WILD BERRY FILLED FOCACCIA: pipe some dollops of FRUTTIDOR FRUTTI DI BOSCO on top.

Bake the round focaccias for about 12 minutes and the 60x40cm rectangular focaccias for about 15-18 minutes, both at 220°C.

Some more filling ideas

-Chocolate and pears: FRUTTIDOR PERA and PEPITE DI CIOCCOLATO
-Strudel: FRUTTIDOR MELA, raisins and cinnamon
-Gianduja: CUKICREAM GIANDUIA and GRANELLA DI NOCCIOLA
-Lemon: CREMIRCA LIMONE
-Sachertorte: FRUTTIDOR ALBICOCCA and CHOCOLATE CHUNKS DARK
-Orange and chocolate: FRUTTIDOR ARANCIA and PEPITE DI CIOCCOLATO
-Pistachio: CUKICREAM PIASTACCHIO and nibbed pistachios
-Custard: custard made from PERFECTA.

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