

VENETIAN FOCACCIA (DOLCE FORNO)

Basic level

LEAVENED PRODUCTS

DOLCE FORNO	6.500g
water - (28-30°C)	3.300g
unsalted butter 82% fat - (morbido)	1.000g
yeast	20g

FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water (28-30°C) g 3.300 Butter (soft) g 1.000 Yeast g 20 FINAL DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 4.500 Butter (soft) g 2.000 Egg yolk g 2.300 Sugar g 800-1.000 Salt g 80 Flavourings to taste The evening dough must have a smooth, dry look. Check that its temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours until the volume has quadrupled; in the morning the dough should appear flattened. Add the required quantities of DOLCE FORNO, sugar, salt and butter to the evening dough; knead for some minutes, gradually add the egg and continue to work the dough until a smooth consistency is obtained. Check that its temperature is between 26 and 28°C. Put the dough to rest in a rising room at 30°C for about an hour; divide into pieces of the desired size, roll them up, then place them on sheets or boards and leave to rest for another 15-20 minutes. Roll them up again tightly and place them in suitable paper moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% for about 6 hours, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the focaccias exposed to the air for 15-20 minutes until a film appears on the surface. Cover withicing (BRIOBIG or MANDORGLASS), decorate with almonds, sprinkle granulated sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, time depending on product weight. As soon as the focaccias are removed from the oven, they should be placed on suitable toothed racks and left to cool upside down for 8-10 hours before being wrapped in Moplefan bags.

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