



VENETIAN FOCACCIA (DOLCE FORNO)

chef Basic level

LEAVENED PRODUCTS

INGREDIENTS

DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

yeast

PREPARATION

6.500g FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water
3.300g (28-30°C) g 3.300 Butter (soft) g 1.000 Yeast g 20 FINAL DOUGH: DOLCE
1.000g FORNO or DOLCE FORNO TRADITION g 4.500 Butter (soft) g 2.000 Egg yolk
20g 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 with icing (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.