



# BUCCELLATO DI LUCCA

👤 Intermediate level

Large leavened products

## FIRST DOUGH

### INGREDIENTS

DOLCE FORNO MAESTRO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

NATUR ACTIV

### PREPARATION

- 6.500g Knead the DOLCE FORNO MAESTRO with 2500gr of water and NATUR
  - 4.000g ACTIV.
  - 800g When the dough begin to take shape, add the remaining water gradually.
  - 400g Add the soft butter in three times.
- The first dough has to be smooth and dry.  
Check that the dough temperature is between 26-28°C.  
Leave to rise at 22-24°C for 10-12 hours - until the volume has quadrupled.

## SECOND DOUGH

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### INGREDIENTS

#### DOLCE FORNO MAESTRO

caster sugar  
salt  
unsalted butter 82% fat  
eggs  
raisins  
dried figs  
candied orange paste  
chopped walnuts

### PREPARATION

5800g Add to the first dough DOLCE FORNO MAESTRO, sugar, salt and 3/4 of  
800g butter; knead to obtain a smooth dough.  
100g Add little by little the eggs and continue kneading until the dough starts  
2200g detaching from the sides of the bowl  
2000g Add the remaining butter (previously melted) and gently stir raisins, figs,  
6000g nuts, orange paste and anise seeds.  
2400g Check that the dough temperature is between 26-28°C. Put in a rising room  
200g at 28-30°C for 60-70 minutes; divide into pieces of 400 g, roll them up, place  
2000g them on baking tins or boards and leave to 'rest' for another 15 minutes  
120g Roll them up again tight, forming long loaf shapes and put them in suitable  
paper moulds. Put in a rising room at 28-30°C with relative humidity of about  
70% for 4-6 hours.  
Leave the buccellati exposed to the air for 10 minutes until a film appears on  
the surface, then use a knife to make a cut along the surface of the dough.

## GLAZE

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### INGREDIENTS

water  
caster sugar  
LEVOSUCROL

### PREPARATION

1000g Mix all the ingredients and bring them to a boil.  
1000g Let the mixture cool before using it.  
3000g

## Final composition

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Bake at 160-180°C for about 40 minutes, time depending on the temperature and program of the oven  
Brush the buccellati fresh out of the oven with some sugar syrup (bring to a boil the ingredients and let them cool before using the syrup)  
The products must be wrapped in Molpefan bags once cooled (let them cool for at least 10 hours).

**If you want to use DOLCE FORNO MAESTRO we suggest you to add aromas.**