



# BISCIOLA VALTELLINESE

👤 Intermediate level

LEAVENED PRODUCT

## FIRST DOUGH

### INGREDIENTS

DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

yeast

### PREPARATION

6.500g Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe.

3.200g

750g Pour the remaining water gradually in three times.

20g At the end, add softened butter in 2-3 times.

The dough should be well-combined and smooth.

Make sure that the temperature of the dough is 26-28°C.

Let rise at 20-22°C with the 70-80% of relative humidity for 12-14 hours or until the dough quadruples its initial volume.

The next morning, the dough shall be slightly curved.

## SECOND DOUGH

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### INGREDIENTS

#### DOLCE FORNO

eggs  
sugar  
salt  
unsalted butter 82% fat - morbido  
raisins  
walnuts  
dried figs  
diced candied orange  
diced candied citron

### PREPARATION

4.700g Add the required quantities of DOLCE FORNO, sugar, salt and eggs to the  
2.000g first dough; knead until a smooth dough is obtained.  
650g Add the soft butter in three times and continue to work the dough until it  
60g tends to detach itself from the walls of the kneading machine.  
1.500g Add the remaining butter, which has been melted, and delicately  
6.500g incorporate the sultanas, walnuts, figs and candied fruit.  
2.000g Make sure that the temperature of the dough is 26-28°C.  
1.500g Leave the dough in a rising room at 28-30°C for about 90 minutes.  
1.000g Divide it into pieces of the required size, roll up and place on sheets or  
500g boards and leave to rest for another 15 minutes.  
Roll up once more very tightly and place on sheets with ovenproof paper.  
Put in a rising room at 28-30°C for 4-6 hours with relative humidity of about  
70%.  
Leave the leavened 'bisciole' exposed to the air until a light film forms on the  
surface, then with a razor blade, carry out the traditional triangle cut.

## Final composition

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Bake at 180-190°C, time depending on the weight.

As soon as they are removed from the oven, they should be left to cool for 10 hours at least before being wrapped in Moplefan bags.

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