



BISCIOLA VALTELLINESE

chef 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
3.200g recipe.

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

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.
500g 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

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.