

FOCACCIA VIENNESE

Intermediate level

sweet focaccia enriched with Fruttidor



RECIPE CREATED BY:

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Pastry Chef

FOCACCIA DOUGH

panettone	1000g
water	150g
milk	200g
eggs	150g
butter	150g
yeast	30g
salt	10g

Knead all the ingredients together, except for the water, that shall be poured in more than once. Keep on kneading until the dough is soft and velvet smooth.
Portion the dough out into:
- 350g portions for 28cm diameter round focaccias
- 1200-1300g portions for 60x40cm rectangular focaccias.

Roll each portion tight in a ball shape and let it rest for 25-30 minutes.

FILLING

fruttidor frutti di bosco	qb

Roll the dough out into the shape you prefer.
Lay onto a tray lined with parchment paper.
Transfer into the proofer room at 30-32°C for about 90 minutes.
Brush the focaccia with beaten egg or spray it with water, then sprinkle with Caster sugar and gently press the surface with your fingertips.

Finishing

- CLASSIC VERSION VIENNESE FOCACCIA: evenly spread some butter curls onto the surface
- WILD BERRY FILLED FOCACCIA: pipe some dollops of FRUTTIDOR FRUTTI DI BOSCO on top.

FINAL COMPOSITION

Bake the round focaccias for about 12 minutes and the 60x40cm rectangular focaccias for about 15-18 minutes, both at 220°C.

Some more filling ideas

-Chocolate and pears: FRUTTIDOR PERA and PEPITE DI CIOCCOLATO
-Strudel: FRUTTIDOR MELA, raisins and cinnamon
-Gianduja: CUKICREAM GIANDUIA and GRANELLA DI NOCCIOLA
-Lemon: CREMIRCA LIMONE
-Sachertorte: FRUTTIDOR ALBICOCCA and CHOCOLATE CHUNKS DARK
-Orange and chocolate: FRUTTIDOR ARANCIA and PEPITE DI CIOCCOLATO
-Pistachio: CUKICREAM PIASTACCHIO and nibbed pistachios
-Custard: custard made from PERFECTA.