

VIENNESE FOCACCIA IN CLASSIC VERSION AND IN WILDBERRY FILLED VERSION (DOLCE FORNO)

LEAVENED PRODUCTS

DIFFICULTY LEVEL

DOUGH		
INGREDIENTS		PREPARATION
DOLCE FORNO	g 1.000	Knead all the ingredients together, except for the water, that shall be poured in more than once.
WATER	g 150	Keep on kneading until the dough is soft and velvet smooth.
FRESH MILK	g 200	Portion the dough out into:
EGGS	g 150	- 350g portions for 28cm diameter round focaccias
UNSALTED BUTTER 82% FAT - SOFTENED	g 150	- 1200-1300g portions for 60x40cm rectangular focaccias.
YEAST	g 20-30	Roll each portion tight in a ball shape and let it rest for 25-30 minutes.
SALT	g 10	

FILLING AND FINISHING

INGREDIENTS

EGGS	To Taste
CASTER SUGAR	To Taste
UNSALTED BUTTER 82% FAT	To Taste
FRUTTIDOR FRUTTI DI BOSCO	To Taste

FINAL COMPOSITION

Roll the dough out into the shape you prefer.

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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.

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.

AMBASSADOR'S TIPS

To make the rising process faster, you can increase the dose of yeast up to 40g.

