

D79 | DOLCEVIVO SWEET FOCACCIA, VENEZIANA AND ROSE CAKE

INGREDIENTS

Mix Dolce Vivo	4 Kg
Eggs	1000 g
Egg yolks	700 g
Whole milk	1000 g
Butter	1000 g
Sugar	360 g
Salt	80 g
Compressed yeast	160 g



MIX
DOLCEVIVO

DIRECTIONS

Mix dolcevivo, yeast, eggs, milk and salt until well combined. Gradually incorporate egg yolks and sugar in multiple stages. Finally, add softened butter in several additions, waiting until each portion is fully absorbed before adding the next.

For Sweet Focaccia: let rest for about 2 hours at 24-26°C, then roll out onto baking sheet. For a 60x40cm pan, spread with 200g softened butter and 250g granulated sugar (mix butter and sugar first). Proof for 90 more minutes at 28°C, then bake at 180°C for approximately 18 minutes.

For Veneziane: after mixing, bulk ferment for about 30 minutes, then divide into portions of desired weight. Proof for about 90 minutes at 28°C until slightly crusted, then top with pastry cream and sugar crystals. Bake at 170°C for about 14 minutes (for 60g portions), opening the oven vent during the last 5 minutes of baking.

For Rose Cake: after bulk fermenting for about 1 hour, refrigerate at 4°C and continue working the next day. Roll out dough, spread with butter and sugar, roll up like for swirl pastries, then slice and arrange rose-shaped pieces in molds. Proceed with final leavening and baking.