

D86 | DOLCEVIVO TRONCHETTO

INGREDIENTS

first night dough: 21.012 gr

DOLCEVIVO	12 Kg
Water	5400 g
Butter	2400 g
Egg yolks	1200 g
Fresh brewer's yeast	12 g



MIX
DOLCEVIVO

DIRECTIONS

Knead DOLCE VIVO with water and brewer's yeast until proper gluten development is achieved. Gradually incorporate the egg yolks in several additions, waiting until fully absorbed before adding the butter in stages. Final dough temperature should reach 24/26°C. Transfer to a fermentation chamber at 22°C for 12 hours, or until the dough quadruples in volume.

INGREDIENTS

**second dough: 42.552 gr
(total of the dough)**

FIRST DOUGH+	
DOLCEVIVO	3 Kg
Water	700 g
Butter	440 g
Sugar	3000 g
Egg yolks	2200 g
Honey	240 g
Salt	220 g
Apricot granules	4000 g
Candied orange	3600 g

Suggested flavorings: 90 gr orange zest, 60 gr lemon zest e 30 gr vanilla pods.

DIRECTIONS

Place DOLCE VIVO, the first dough, and water in the mixing bowl. Mix until homogeneous. Gradually add sugar and honey. Then incorporate egg yolks and salt, followed by butter and flavorings in sequence, ensuring proper absorption times and dough elasticity. Finally, mix in the raisins.

Bring the dough to approximately 26°C, transfer to a covered dough trough, and rest for ~1 hour.

Divide into 550g pieces for rectangular paper molds (base: 23cm x 7.5cm, height: 7cm).

Pre-shape, rest briefly, then give a final elongated shape before placing in molds.

Proof at 31°C with 75% RH for 5.30/6 hours.

Glaze and bake in a convection oven at 155°C for ~45 minutes, checking the internal temperature reaches 93°C before removing. Fork and invert until completely cooled.