

## D96 | COFFE AND CARAMEL TRONCHETTO DOLCEVIVO

### 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: 40.012 gr  
(total of dough)

FIRST DOUGH+	
DOLCEVIVO	3 Kg
Water	700 g
Butter	2880 g
Sugar	2760 g
Egg yolks	2200 g
Orange dough	400 g
Honey	240 g
Salt	220 g
Coffe dough	1200 g
Caramel chunks	5000 g

## **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, respecting absorption times and maintaining proper dough elasticity. Finally, mix in the raisins.

Bring the dough to about 26°C and transfer to a covered dough tub to rest for about 1 hour. Divide into 550g portions for rectangular paper molds (base dimensions: 23cm x 7.5cm, height: 7cm).

Pre-shape the dough, let rest briefly, then give final elongated shape before placing in molds.

Proof at 31°C with 75% relative humidity for 5.5-6 hours.

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