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DOLCE FORNO!



# DOLCE FORNO

The essential mix for perfect leavened products

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**irca**  
SINCE 1919

# Con IRCA hai tutto quello che ti serve per rendere indimenticabili i tuoi dolci delle feste

## For the dough



**DOLCE FORNO MAESTRO and DOLCE FORNO**  
For the preparation of your leavened products.

**CEREAL'EAT LIEVITATI**  
For the preparation of your leavened products.

**JOYPASTE**  
For flavouring your doughs

**NATUR ACTIV**  
For natural leavening of your mixes

## For inclusions stable to cooking



**GOCCIOLONI**  
White, milk and dark chocolate drops.  
Produced in shape of 200 pieces/100g.

**CHOCOLATE CHUNKS**  
White, milk and dark chocolate chunks

**PEPITE**  
Mini dark chocolate drops .

## For coating and decoration



**MANDORGLASS QUICK SP**  
For glazes with a delicate almond flavour.

**COVERDECOR**  
For flawless covering.

Make your  
holiday desserts  
unique with



**Christmas elf**  
Codice: 78416



**Santa new**  
Codice: 78417



**Buon Natale sigillo**  
Codice: 77625



**Candy cane**  
Codice: 77629



**Polar bear**  
Codice: 77734



**Snowflake**  
Codice: 78425



*That's the Dobra Touch*

Scan the  
QR code and  
discover  
the Dobra world!



# Why choose Irca DOLCE FORNO

**DOLCE FORNO is a technologically advanced preparation for the production of any leavened sweets.**

Especially suitable for the production of large leavened products for special occasions.

## with NATURAL YEASTS

Naturalness and constant PH guarantees a balanced taste and the **aromatic nuances typical of mother yeast.**



## COMPLETE

With only fresh ingredients added to reduce waste.

**Easy to use for guaranteed constant results over time.**



# DOLCE FORNO



## An appropriate balance between SHELF LIFE and ARTISAN QUALITY

A fragrant, soft end product guaranteed over time.



**WITHOUT PALM OIL**



## VERSATILE

Not just for special occasion products but for any kind of leavened goods.

## The IRCA Ambassador's advice for perfect leavened products:

- ✓ If the temperature of your final dough is below 26°C, **extend your first leavening times by 10 minutes for every degree under 26.**
- ✓ When you add a mix from the DOLCE FORNO range to the second dough you are adding extra mother yeast. **This will help to speed up leavening!**
- ✓ **Don't add too much water** at the start of the first mix or you risk prolonging kneading time and overworking the mix.

Lots of other suggestions on [www.irca.eu](http://www.irca.eu)



# Panettone **Gold Recipe**

## INGREDIENTS FOR FIRST DOUGH

DOLCE FORNO	g 6.500
Water (20-22°C)	g 3.300
Butter (soft)	g 1.200
Sugar	g 300
Egg yolk	g 500
Brewer's yeast	g 30

## INGREDIENTS FOR FINAL DOUGH

DOLCE FORNO	g 4.500
Butter (soft)	g 2.200
Egg yolk	g 2.300
Sugar	g 1.000
Honey	g 100
Salt	g 100
Sultanas	g 3.500
Diced candied orange	g 1.750
Diced candied citron	g 750

## FIRST DOUGH PREPARATION

- Mix DOLCE FORNO with the yeast and 2/3 of the water indicated for the recipe (about 2300 g). When the dough starts to become elastic and takes shape, gradually add the remaining water.
- Add the sugar and, once combined, add the egg yolk at room temperature (in 2/3 stages) and finish with the soft butter (in 3/4 stages).

## LEAVENING

- Check that the dough temperature is 24-26°C and leave it to rise at 20-22°C for 2- 4 hours with humidity of 70-80%. In the absence of a humidifier, cover the mould with plastic sheeting.
- It is a good idea to make a tester, weighing 250 g of dough into a 1 l jug: during proofing, the dough should quadruple in volume.

## FINAL DOUGH PREPARATION

- In the morning the dough should appear slightly domed on top.
- Add the specified amount of DOLCE FORNO to the first dough and knead for 5-10 min.
- Once the sugar is fully combined, add the honey, salt, 1 kg of egg yolk and knead for around 10 minutes.
- Add the remaining egg yolk (gradually - ½ kg at a time), and the soft butter (gradually - ½ kg at a time). Check that the dough temperature is 26-28°C. If the temperature is lower, place the candied peel and sultanas on a tray and heat gently in the oven for 1 -2 min.
- Gradually work in the sultanas and candied peel and recheck the dough temperature (26-28°C).

## RESTING

- Place the dough in a proofing cabinet at 28-30°C for around 1 hour.

## KNEADING AND SECOND PROOFING

- Divide into pieces of the desired size, roll them up and place on trays in a proofing cabinet for 20 min.
- Roll them up tightly again and place in suitable paper moulds. Place in a proofing cabinet at 28-30°C with relative humidity of around 70% for 5-6 hours. The top of the dough must expand until it is 1 cm above the top of the mould. If the proofing chamber does not have a humidifier, cover the panettones with plastic sheeting.

## FINAL PREPARATION AND BAKING

- Leave the panettones uncovered at room temperature for 10 minutes so that a fine skin forms on the surface.
- Using a sharp knife, lightly cut two incisions to form a cross on the surface, cut the resulting four edges just under the "skin" and fold them outwards. Place a knob of butter in the centre of the cross and fold the four edges back to their original position.
- Bake at 70- 90°C for the time required, which varies depending on the weight. The core temperature must be between 92 and 94°C. Once cooked, the panettones must be left to cool upside down for 8-10 hours. Pack in moplefan (polypropylene) bags.

# Labelling declaration

End products made with Gold Recipe must be sold with the following ingredients declaration:

"IN CONFORMITY WITH DECREE LAW 22/07/05

PANETTONE - Ingredients: type "0" soft **wheat flour**, sultanas (declare the ingredients of the raisins used), **butter**, sugar, **egg** yolk, candied orange cubes (declare the ingredients of the candied fruit added), candied citron cubes (declare the ingredients added candied fruit), fructose, honey, natural mother yeast (**wheat**), emulsifier E471, salt, yeast, natural flavors.

The product may contain **soy** and **nuts**. "

## Download the IRCA recipes!

Scan the QR Codes with your smartphone to download the recipes



**PANETTONE**  
with cereals  
gold recipe



**TWO-TONE**  
Croissants



**PANDORO**  
two doughs



**FRUITY**  
Crown



**COLOMBA**  
trilogy



**PASTRY**  
to share



**VENEZIANA**  
rich recipe



**The complete**  
**DOLCE FORNO**  
recipe book



# Free your creativity and make one-of-a-kind cakes

## NATUR ACTIV

Natural, active, dried sourdough starter with enzymes and ascorbic acid (5% - 7%) obtained through progressive maturing. The rapid yet gentle dehydration process locks in all the original properties of the yeast, the lactic bacteria and the naturally occurring aromas.

**Natur Activ is the simplest and quickest way to give your products a naturally leavened artisan product feel** without all the long and complex processes involved in making and storing mother yeast.

**NATUR ACTIV** because it guarantees

- constant results and artisan quality.
- naturalness and a higher nutrient and vitamin content.
- longer shelf life and a richer, enhanced flavour.



## COVERDECOR

The COVERDECOR couverture creams have been specially designed to ensure optimal glazes for leavened products.

**COVERDECOR** paste because it guarantees

- a shiny surface even after freezing
- a workable consistency to prevent cracking
- no viscosity at room temperature even in the event of condensation forming during freezing

All **COVERDECOR** covering products are free from gluten, palm oil and lauric fats.



## MANDORGLASS QUICK SP

**Complete** and **clean label** mix, it is **free from palm oil**. Use it to make almond glazes with a light color and a high crunchiness.

It is ideal to glaze leavened products for special occasions, like Italian Panettone and Colomba, but also other specialties, like nougats and fruit cakes.

**MANDORGLASS QUICK SP** because

- It is quick and easy to prepare: by hand or in a food processor, just add water, melted butter or vegetable oil.
- It has an optimal consistency for use with sac à poche or spatula.
- Maintains a high freshness even after cooking.
- It guarantees excellent results both in static and convection ovens, following the development of the dough evenly without forming excessive cracks.

