



VIENNESE FOCACCIA (PANDORA)

SWEET FOCACCIA

DIFFICULTY LEVEL



DOUGH RECIPE WITH PANDORA

INGREDIENTS

PANDORA
EGGS
FRESH YEAST
WATER - AT 20-24°C
UNSALTED BUTTER 82% FAT

g 1000
g 150
g 60
g 220
g 100

PREPARATION

Knead all the ingredient together with a kneading machine, until you obtain a velvet smooth dough.
Roll the dough tight in a ball shape and let rest for 25-30 minutes at room temperature.
Use a dough sheeter to roll the dough into a 7-8-mm thick layer and place it onto a slightly greased tray.
Let leaven in the proofer room at 28-30°C for 70-80 minutes.

FINISHING

INGREDIENTS

EGGS
UNSALTED BUTTER 82% FAT
CASTER SUGAR

To Taste
To Taste
To Taste

FINAL COMPOSITION

Brush the focaccia with the beaten eggs, sprinkle with sugar and gently press the surface with your fingers.

Evenly spread some butter shavings on top, then bake at 200-210°C for about 18 minutes.

