



## STEP 1

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### INGREDIENTS

|                         |               |
|-------------------------|---------------|
| DOLCE FORNO             | g 6.500       |
| WATER                   | g 3.300-3.400 |
| UNSALTED BUTTER 82% FAT | g 1.000       |
| YEAST                   | g 20          |

### PREPARATION

Knead all the ingredients for about 10 minutes, until a smooth dough is obtained. Cut the dough into pieces (g 1300-1400 for baking pans of 60x40 cm) and let them rest directly on already greased pans for 15-20 minutes at 22-24°C. Press lightly the dough with your fingers on the baking pans. Put in a rising room at 30°C with relative humidity of 80%. Before baking, press again the surface with your fingers then pour olive oil, salt and decorate as desired (with tomatoes, potatoes, sliced onions, artichokes, peppers, rosemary, etc.). Bake at 230°C for about 15-20 minutes.

## STEP 2

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### INGREDIENTS

|                         |             |
|-------------------------|-------------|
| DOLCE FORNO             | g 4500      |
| UNSALTED BUTTER 82% FAT | g 2000      |
| EGG YOLKS               | g 2500-2600 |
| CASTER SUGAR            | g 800       |
| SALT                    | g 90        |
| CHESTNUTS               | g 4000      |
| MORELLINA               | g 1250      |
| PEPITA FONDENTE 600     | g 1500      |

### STEP 3

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#### INGREDIENTS

|            |           |
|------------|-----------|
| BRIOBIG    | g 1000    |
| EGG WHITES | g 600-650 |

### STEP 4

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#### INGREDIENTS

|                      |          |
|----------------------|----------|
| ALMONDS              | To Taste |
| PEARL SUGAR          | To Taste |
| CONFECTIONER'S SUGAR | To Taste |

#### AMBASSADOR'S TIPS

Discover also [DOLCE FORNO MAESTRO](#), the clean label version of the classic Dolce Forno, without aromas and emulsifiers.