



RUSTICONE WITH CEREALS AND DRIED FRUIT

PRIMO IMPASTO

INGREDIENTS

| | |
|-------------------------|---------|
| CEREAL'EAT LIEVITATI | g 6.000 |
| WATER | g 3.000 |
| UNSALTED BUTTER 82% FAT | g 900 |
| FRESH YEAST | g 180 |

PREPARATION

Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, gradually add the remaining water and continue until a smooth consistency is obtained. Check that the dough temperature is 26-28°C. Leave to rise for about 2 hours at 28-30°C, until the volume has tripled. Add to the first dough the required quantities of CEREAL'EAT LIEVITATI, sugar, honey and salt; knead for some minutes, then gradually add the egg yolk and continue to work until the dough has a smooth consistency. Gradually add ¼ of the butter indicated in the recipe and then delicately incorporate the fruit with the remaining butter, melted at low temperature. Check that the dough temperature is 26-28°C. Leave in a rising room at 30°C for 30 minutes. Divide in the desired number of pieces, roll them and place them in suitable paper moulds. Leave in a rising room at 30°C with relative humidity of about 70%, until the top of the dough reaches the height of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the "Rusticoni" exposed to the air for 10 minutes until a film appears on the surface. Use a small sharp knife to make two surface cuts that form a cross and place some butter in the centre. Bake at 180-190°C, time depending on product weight (reach 92 -95°C at the centre). The 'Rusticoni' can be wrapped in Moplefan bags the day after their baking. Instead of the cross-cuts on the surface (like Panettone), it is also possible to frost 'Rusticoni' with BRIO BIG or MANDORGLASS and sprinkle the surface with DECORGRAIN.

AROMI A PIACERE

INGREDIENTS

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|-------------------------|---------|
| CEREAL'EAT LIEVITATI | g 4.000 |
| UNSALTED BUTTER 82% FAT | g 1.900 |
| EGG YOLK | g 2.200 |
| CASTER SUGAR | g 750 |
| HONEY | g 100 |

PREPARATION

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|-------------------------|---------|
| SALT | g 90 |
| WATER | g 270 |
| RAISINS | g 800 |
| | g 800 |
| | g 2.000 |
| WALNUTS | g 1.400 |
| NOCCIOLE INTERE TOSTATE | g 800 |

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STEP 3

INGREDIENTS

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

STEP 4

INGREDIENTS

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|------------|----------|
| DECORGRAIN | To Taste |
|------------|----------|