



BUCCELLATO DI LUCCA

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
UNSALTED BUTTER 82% FAT
NATUR ACTIV

g 6.500
g 4.000
g 800
g 400

PREPARATION

Knead the DOLCE FORNO MAESTRO with 2500gr of water and NATUR ACTIV.
When the dough begin to take shape, add the remaining water gradually.
Add the soft butter in three times.
The first dough has to be smooth and dry.
Check that the dough temperature is between 26-28°C.
Leave to rise at 22-24°C for 10-12 hours - until the volume has quadrupled.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
CASTER SUGAR
SALT
UNSALTED BUTTER 82% FAT
EGGS
RAISINS
DRIED FIGS
CANDIED ORANGE PASTE
CHOPPED WALNUTS

g 5800
g 800
g 100
g 2200
g 2000
g 6000
g 2400
g 200
g 2000

PREPARATION

Add to the first dough DOLCE FORNO MAESTRO, sugar, salt and 3/4 of butter; knead to obtain a smooth dough.
Add little by little the eggs and continue kneading until the dough starts detaching from the sides of the bowl
Add the remaining butter (previously melted) and gently stir raisins, figs, nuts, orange paste and anise seeds.
Check that the dough temperature is between 26-28°C. Put in a rising room at 28-30°C for 60-70 minutes; divide into pieces of 400 g, roll them up, place them on baking tins or boards and leave to 'rest' for another 15 minutes

g 120

Roll them up again tight, forming long loaf shapes and put them in suitable paper moulds. Put in a rising room at 28-30°C with relative humidity of about 70% for 4-6 hours.

Leave the buccellati exposed to the air for 10 minutes until a film appears on the surface, then use a knife to make a cut along the surface of the dough.

GLAZE

INGREDIENTS

WATER	g 1000
CASTER SUGAR	g 1000
LEVOSUCROL	g 3000

PREPARATION

Mix all the ingredients and bring them to a boil.

Let the mixture cool before using it.

FINAL COMPOSITION

Bake at 160-180°C for about 40 minutes, time depending on the temperature and program of the oven

Brush the buccellati fresh out of the oven with some sugar syrup (bring to a boil the ingredients and let them cool before using the syrup)

The products must be wrapped in Molpefan bags once cooled (let them cool for at least 10 hours).

If you want to use DOLCE FORNO MAESTRO we suggest you to add aromas.

AMBASSADOR'S TIPS

You can replace DOLCE FORNO MAESTRO with [DOLCE FORNO](#) in the whole recipe.