



## BISCIOLA VALTELLINESE

### LEAVENED PRODUCT

#### DIFFICULTY LEVEL



### FIRST DOUGH

#### INGREDIENTS

DOLCE FORNO  
WATER  
UNSALTED BUTTER 82% FAT  
YEAST

g 6.500  
g 3.200  
g 750  
g 20

#### PREPARATION

Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe.  
Pour the remaining water gradually in three times.  
At the end, add softened butter in 2-3 times.  
The dough should be well-combined and smooth.  
Make sure that the temperature of the dough is 26-28°C.  
Let rise at 20-22°C with the 70-80% of relative humidity for 12-14 hours or until the dough quadruples its initial volume.  
The next morning, the dough shall be slightly curved.

### SECOND DOUGH

#### INGREDIENTS

DOLCE FORNO  
EGGS  
SUGAR  
SALT  
UNSALTED BUTTER 82% FAT  
RAISINS  
WALNUTS

g 4.700  
g 2.000  
g 650  
g 60  
g 1.500  
g 6.500  
g 2.000

#### PREPARATION

Add the required quantities of DOLCE FORNO, sugar, salt and eggs to the first dough; knead until a smooth dough is obtained.  
Add the soft butter in three times and continue to work the dough until it tends to detach itself from the walls of the kneading machine.  
Add the remaining butter, which has been melted, and delicately incorporate the sultanas, walnuts, figs and candied fruit.  
Make sure that the temperature of the dough is 26-28°C.

DRIED FIGS  
DICED CANDIED ORANGE  
DICED CANDIED CITRON

g 1.500  
g 1.000  
g 500

Leave the dough in a rising room at 28-30°C for about 90 minutes.

Divide it into pieces of the required size, roll up and place on sheets or boards and leave to rest for another 15 minutes.

Roll up once more very tightly and place on sheets with ovenproof paper.

Put in a rising room at 28-30°C for 4-6 hours with relative humidity of about 70%.

Leave the leavened 'bisciole' exposed to the air until a light film forms on the surface, then with a razor blade, carry out the traditional triangle cut.

#### FINAL COMPOSITION

Bake at 180-190°C, time depending on the weight.

As soon as they are removed from the oven, they should be left to cool for 10 hours at least before being wrapped in Moplefan bags.

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

#### AMBASSADOR'S TIPS

You can replace DOLCE FORNO with [DOLCE FORNO MAESTRO](#) and follow the same recipe.