



## VIENNESE FOCACCIA (CROISMART)

LEAVENED PRODUCT

DIFFICULTY LEVEL



### DOUGH

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#### INGREDIENTS

|                                    |         |
|------------------------------------|---------|
| CROISMART                          | g 1.000 |
| EGGS                               | g 150   |
| FRESH YEAST                        | g 60    |
| WATER                              | g 220   |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 100   |

#### PREPARATION

Knead all the ingredients until the dough is velvet smooth.

Portion the dough out (300-500g for each portion), roll each portion tight in a ball shape and let rest for 25-30 minutes at room temperature.

### FINISHING

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#### INGREDIENTS

|                         |          |
|-------------------------|----------|
| EGGS                    | To Taste |
| CASTER SUGAR            | To Taste |
| UNSALTED BUTTER 82% FAT | To Taste |

## FINAL COMPOSITION

Roll the dough out to about 7-8 millimetres.

Place on a slightly buttered baking tray.

Leave in the proofer room at 28-30°C for 70-80 minutes.

Brush with beaten egg, sprinkle with Caster sugar and gently press the surface with your fingertips.

Evenly spread some butter curls onto the surface.

Bake at 200-210°C for about 18 minutes.

## AMBASSADOR'S TIPS

You can replace butter with margarine in the same amount.