



# VIENNESE FOCACCIA WITH CEREALS

## LEAVENED PRODUCTS FOR BREAKFAST

DIFFICULTY LEVEL   

### DOUGH FOR SWEET FOCACCIA WITH CEREAL

#### INGREDIENTS

CEREAL'EAT LIEVITATI	g 1.000
WATER	g 150
MILK	g 200
EGGS	g 150
UNSALTED BUTTER 82% FAT - SOFTENED	g 150
FRESH YEAST	g 40-50
SALT	g 12

#### PREPARATION

Knead all the ingredients together, except for the water, that shall be poured in more than once, and for the butter, that shall be combined at the end.

Keep on kneading until the dough is velvet smooth and very soft.

Let the dough rest for about 20 minutes.

At the end of the resting time, portion the dough out, roll each portion tight in a ball shape and let rest for 20-30 minutes.

Roll the dough out to shape a circle and place onto trays lined with parchment paper or into proper baking moulds.

Transfer into the proofer room at 30-32°C for about 80-90 minutes or, anyway, until the rising process is complete.

### FILLING

#### INGREDIENTS

HONEYFILL	To Taste
FRUTTIDOR AMARENA - OR ANOTHER FLAVOUR AT YOUR CHOOSING	To Taste

## FINISHING

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### INGREDIENTS

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

### FINAL COMPOSITION

Before baking, brush the focaccia with beaten egg, sprinkle it with plenty of Caster sugar and gently press the surface with your fingertips.

Then, evenly spread some butter curls on top.

Bake at 220°C for about 10 minutes (short time baking at high temperature).

Besides the "plain" version explained so far, it is possible and advisable enrich the foccaccia with a topping such as HONEYFILL or FRUTTIDOR.

#### AVVERTENZE:

- You can freeze the product right after you place it in the moulds.
- When you need to use it, remove the focaccia from the freezer and store it in the fridge overnight, so that, the next morning, it will only need a short rising time in the proofer room before baking.

### AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the same amount.