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DOLCE FORNO!



DOLCE FORNO

The essential mix for perfect leavened products

irca
SINCE 1919

Con IRCA hai tutto quello che ti serve per rendere indimenticabili i tuoi dolci delle feste

For the dough



DOLCE FORNO MAESTRO and DOLCE FORNO
For the preparation of your leavened products.

CEREAL'EAT LIEVITATI
For the preparation of your leavened products.

JOYPASTE
For flavouring your doughs

NATUR ACTIV
For natural leavening of your mixes

For inclusions stable to cooking



GOCCIOLONI
White, milk and dark chocolate drops.
Produced in shape of 200 pieces/100g.

CHOCOLATE CHUNKS
White, milk and dark chocolate chunks

PEPITE
Mini dark chocolate drops .

For coating and decoration



MANDORGLASS QUICK SP
For glazes with a delicate almond flavour.

COVERDECOR
For flawless covering.

Make your
holiday desserts
unique with



Christmas elf
Codice: 78416



Santa new
Codice: 78417



Buon Natale sigillo
Codice: 77625



Candy cane
Codice: 77629



Polar bear
Codice: 77734



Snowflake
Codice: 78425



That's the Dobra Touch

Scan the
QR code and
discover
the Dobra world!



Why choose Irca DOLCE FORNO

DOLCE FORNO is a technologically advanced preparation for the production of any leavened sweets.

Especially suitable for the production of large leavened products for special occasions.

with NATURAL YEASTS

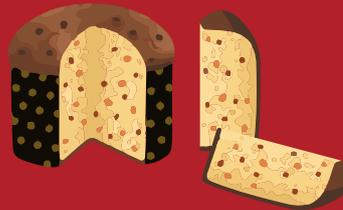
Naturalness and constant PH guarantees a balanced taste and the **aromatic nuances typical of mother yeast.**



COMPLETE
With only fresh ingredients added to reduce waste.
Easy to use
for **guaranteed constant results over time.**



DOLCE FORNO



An appropriate balance between SHELF LIFE and ARTISAN QUALITY

A fragrant, soft end product guaranteed over time.



WITHOUT PALM OIL



VERSATILE

Not just for special occasion products but for any kind of leavened goods.



The IRCA Ambassador's advice for perfect leavened products:

- ✓ If the temperature of your final dough is below 26°C, **extend your first leavening times by 10 minutes for every degree under 26.**
- ✓ When you add a mix from the DOLCE FORNO range to the second dough you are adding extra mother yeast. **This will help to speed up leavening!**
- ✓ **Don't add too much water** at the start of the first mix or you risk prolonging kneading time and overworking the mix.

Lots of other suggestions on www.irca.eu



Panettone **Gold Recipe**

INGREDIENTS FOR FIRST DOUGH

DOLCE FORNO	g 6.500
Water (20-22°C)	g 3.300
Butter (soft)	g 1.200
Sugar	g 300
Egg yolk	g 500
Brewer's yeast	g 30

INGREDIENTS FOR FINAL DOUGH

DOLCE FORNO	g 4.500
Butter (soft)	g 2.200
Egg yolk	g 2.300
Sugar	g 1.000
Honey	g 100
Salt	g 100
Sultanas	g 3.500
Diced candied orange	g 1.750
Diced candied citron	g 750

FIRST DOUGH PREPARATION

- Mix DOLCE FORNO with the yeast and 2/3 of the water indicated for the recipe (about 2300 g). When the dough starts to become elastic and takes shape, gradually add the remaining water.
- Add the sugar and, once combined, add the egg yolk at room temperature (in 2/3 stages) and finish with the soft butter (in 3/4 stages).

LEAVENING

- Check that the dough temperature is 24-26°C and leave it to rise at 20-22°C for 2- 4 hours with humidity of 70-80%. In the absence of a humidifier, cover the mould with plastic sheeting.
- It is a good idea to make a tester, weighing 250 g of dough into a 1 l jug: during proofing, the dough should quadruple in volume.

FINAL DOUGH PREPARATION

- In the morning the dough should appear slightly domed on top.
- Add the specified amount of DOLCE FORNO to the first dough and knead for 5-10 min.
- Once the sugar is fully combined, add the honey, salt, 1 kg of egg yolk and knead for around 10 minutes.
- Add the remaining egg yolk (gradually - ½ kg at a time), and the soft butter (gradually - ½ kg at a time). Check that the dough temperature is 26-28°C. If the temperature is lower, place the candied peel and sultanas on a tray and heat gently in the oven for 1 -2 min.
- Gradually work in the sultanas and candied peel and recheck the dough temperature (26-28°C).

RESTING

- Place the dough in a proofing cabinet at 28-30°C for around 1 hour.

KNEADING AND SECOND PROOFING

- Divide into pieces of the desired size, roll them up and place on trays in a proofing cabinet for 20 min.
- Roll them up tightly again and place in suitable paper moulds. Place in a proofing cabinet at 28-30°C with relative humidity of around 70% for 5-6 hours. The top of the dough must expand until it is 1 cm above the top of the mould. If the proofing chamber does not have a humidifier, cover the panettones with plastic sheeting.

FINAL PREPARATION AND BAKING

- Leave the panettones uncovered at room temperature for 10 minutes so that a fine skin forms on the surface.
- Using a sharp knife, lightly cut two incisions to form a cross on the surface, cut the resulting four edges just under the "skin" and fold them outwards. Place a knob of butter in the centre of the cross and fold the four edges back to their original position.
- Bake at 70- 90°C for the time required, which varies depending on the weight. The core temperature must be between 92 and 94°C. Once cooked, the panettones must be left to cool upside down for 8-10 hours. Pack in moplefan (polypropylene) bags.

Labelling declaration

End products made with Gold Recipe must be sold with the following ingredients declaration:

"IN CONFORMITY WITH DECREE LAW 22/07/05

PANETTONE - Ingredients: type "0" soft **wheat flour**, sultanas (declare the ingredients of the raisins used), **butter**, sugar, **egg** yolk, candied orange cubes (declare the ingredients of the candied fruit added), candied citron cubes (declare the ingredients added candied fruit), fructose, honey, natural mother yeast (**wheat**), emulsifier E471, salt, yeast, natural flavors.

The product may contain **soy** and **nuts**. "

Download the IRCA recipes!

Scan the QR Codes with your smartphone to download the recipes



PANETTONE
with cereals
gold recipe



TWO-TONE
Croissants



PANDORO
two doughs



FRUITY
Crown



COLOMBA
trilogy



PASTRY
to share



VENEZIANA
rich recipe



The complete
DOLCE FORNO
recipe book



Free your creativity and make one-of-a-kind cakes

NATUR ACTIV

Natural, active, dried sourdough starter with enzymes and ascorbic acid (5% - 7%) obtained through progressive maturing. The rapid yet gentle dehydration process locks in all the original properties of the yeast, the lactic bacteria and the naturally occurring aromas.

Natur Activ is the simplest and quickest way to give your products a naturally leavened artisan product feel without all the long and complex processes involved in making and storing mother yeast.

NATUR ACTIV because it guarantees

- constant results and artisan quality.
- naturalness and a higher nutrient and vitamin content.
- longer shelf life and a richer, enhanced flavour.



COVERDECOR

The COVERDECOR couverture creams have been specially designed to ensure optimal glazes for leavened products.

COVERDECOR paste because it guarantees

- a shiny surface even after freezing
- a workable consistency to prevent cracking
- no viscosity at room temperature even in the event of condensation forming during freezing

All **COVERDECOR** covering products are free from gluten, palm oil and lauric fats.



MANDORGLASS QUICK SP

Complete and **clean label** mix, it is **free from palm oil**. Use it to make almond glazes with a light color and a high crunchiness.

It is ideal to glaze leavened products for special occasions, like Italian Panettone and Colomba, but also other specialties, like nougats and fruit cakes.

MANDORGLASS QUICK SP because

- It is quick and easy to prepare: by hand or in a food processor, just add water, melted butter or vegetable oil.
- It has an optimal consistency for use with sac à poche or spatula.
- Maintains a high freshness even after cooking.
- It guarantees excellent results both in static and convection ovens, following the development of the dough evenly without forming excessive cracks.

