



VIENNESE FOCACCIA (CROISMART)

LEAVENED PRODUCT

DIFFICULTY LEVEL



DOUGH

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

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.