



Rusticone with cereals and dried fruit

PRIMO IMPASTO

INGREDIENTS

CEREAL'EAT LIEVITATI	g 6.000
WATER	g 3.000
UNSALTED BUTTER 82% FAT	g 900
FRESH YEAST	g 180

PREPARATION

Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, gradually add the remaining water and continue until a smooth consistency is obtained. Check that the dough temperature is 26-28°C. Leave to rise for about 2 hours at 28-30°C, until the volume has tripled. Add to the first dough the required quantities of CEREAL'EAT LIEVITATI, sugar, honey and salt; knead for some minutes, then gradually add the egg yolk and continue to work until the dough has a smooth consistency. Gradually add $\frac{3}{4}$ of the butter indicated in the recipe and then delicately incorporate the fruit with the remaining butter, melted at low temperature. Check that the dough temperature is 26-28°C. Leave in a rising room at 30°C for 30 minutes. Divide in the desired number of pieces, roll them and place them in suitable paper moulds. Leave in a rising room at 30°C with relative humidity of about 70%, until the top of the dough reaches the height of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the "Rusticoni" exposed to the air for 10 minutes until a film appears on the surface. Use a small sharp knife to make two surface cuts that form a cross and place some butter in the centre. Bake at 180-190°C, time depending on product weight (reach 92 -95°C at the centre). The 'Rusticoni' can be wrapped in Moplefan bags the day after their baking. Instead of the cross-cuts on the surface (like Panettone), it is also possible to frost 'Rusticoni' with BRIO BIG or MANDORGLASS and sprinkle the surface with DECORGRAIN.

Aromi a piacere

INGREDIENTS

CEREAL'EAT LIEVITATI	g 4.000
UNSALTED BUTTER 82% FAT	g 1.900
EGG YOLK	g 2.200

PREPARATION

Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, gradually add the remaining water and continue until a smooth consistency is obtained. Check that the dough temperature is 26-28°C. Leave to rise for about 2 hours at 28-30°C, until the volume has tripled. Add to the first dough the required quantities of CEREAL'EAT LIEVITATI, sugar, honey and salt; knead for some minutes, then gradually add the egg yolk and continue to

CASTER SUGAR	g 750
HONEY	g 100
SALT	g 90
WATER	g 270
RAISINS	g 800
	g 800
	g 2.000
WALNUTS	g 1.400
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work until the dough has a smooth consistency. Gradually add $\frac{3}{4}$ of the butter indicated in the recipe and then delicately incorporate the fruit with the remaining butter, melted at low temperature. Check that the dough temperature is 26-28°C. Leave in a rising room at 30°C for 30 minutes. Divide in the desired number of pieces, roll them and place them in suitable paper moulds. Leave in a rising room at 30°C with relative humidity of about 70%, until the top of the dough reaches the height of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the "Rusticoni" exposed to the air for 10 minutes until a film appears on the surface. Use a small sharp knife to make two surface cuts that form a cross and place some butter in the centre. Bake at 180-190°C, time depending on product weight (reach 92 -95°C at the centre). The 'Rusticoni' can be wrapped in Moplefan bags the day after their baking. Instead of the cross-cuts on the surface (like Panettone), it is also possible to frost 'Rusticoni' with BRIO BIG or MANDORGLASS and sprinkle the surface with DECORGRAIN.

Step 3

INGREDIENTS

BRIOBIG	g 1000
EGG WHITES	g 600-650

Step 4

INGREDIENTS

DECORGRAIN	To Taste
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