

The ideal mix for  
Great Leavened  
preparations

DOLORE

VIVVO

Expresses your  
creativity at  
its best.

# DOLCE VIVO

## Keep up with tradition. Change solution.

AN INNOVATIVE MIXTURE DESIGNED  
TO PREPARE PANETTONE, PANDORO  
AND COLOMBA.  
WE KNOW EVERYTHING ABOUT FLOUR:  
MOLINO DENTI IS A GUARANTEE



15 KG BAG



### High quality, guaranteed by Molino Denti.

Millers in Emilia since 1955,  
we **produce** our flours  
guided by a **constant**  
**search for excellence**  
and respect for the  
highest values of  
Italian craftsmanship.



### Express your creativity at its best.

We believe in **natural products**,  
flavourings are not part  
of our concept of quality.  
Our task is to provide  
the raw material,  
**without setting limits**  
on creativity.



### The advantage of research.

A real mix with flours containing  
**toasted wheat germ and toasted**  
**bran parts**. Without altering their  
colour, these components have the  
advantage of **increasing the ability**  
of the finished product to maintain  
the right moisture content.



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# PANETTONE

## DOLCE VIVO

### FIRST EVENING DOUGH

21.012 g

#### INGREDIENTS:

<b>DOLCE VIVO</b>	<b>12 kg</b>
Water	5400 g
Butter	2400 g
Egg yolks	1200 g
Fresh brewer's yeast	12 g

#### METHOD:

Knead DOLCE VIVO with the water and brewer's yeast until a proper glutinic mesh is obtained.

Add the egg yolks in several stages and, when they are completely absorbed, add the butter in several stages. Close the dough at 24/26 degrees and place in the proofing cabinet at 22 degrees for 12 hours or otherwise bring the dough to quadruple.

### SECOND DOUGH

43.572 g

#### INGREDIENTS:

<b>First dough + DOLCE VIVO</b>	<b>3 kg</b>
Water	600 g
Butter	4200 g
Sugar	3600 g
Egg yolks	2100 g
Honey	240 g
Salt	240 g
Raisins	4800 g
Candied fruit	3600 g

#### METHOD:

Put DOLCE VIVO, the first dough and the water in the bowl and knead until a homogeneous dough is obtained. Then gradually add sugar and honey. Add egg yolks and salt in sequence, butter and flavourings, always respecting the absorption times and keeping the dough properly meshed. Finally, add raisins and candied fruit.

Close the dough at about 26 degrees and place in a covered bowl to rest for 1 hour. Break into dough pieces of 1080 g for 1 kg panettone without icing. Give the dough a pre-shape and after a few minutes a second shape, then place it in the baking moulds.

Leaven at about 30 degrees with 75% R.H. for about 5.30 to 6 hours.

Finish and bake at 165 degrees for about 50 minutes, check core temperature (92 degrees) before removing from the oven.

Turn upside down until completely cooled.

#### FLAVOURING PROPOSAL:

Orange peel	90 g
Lemon zest	60 g
Vanilla pod	30 g





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# COLOMBA

## DOLCE VIVO

### FIRST EVENING DOUGH

21.012 g

#### INGREDIENTS:

<b>DOLCE VIVO</b>	<b>12 kg</b>
Water	5400 g
Butter	2400 g
Egg yolks	1200 g
Fresh brewer's yeast	12 g

#### METHOD:

Knead DOLCE VIVO with the water and brewer's yeast until a proper glutinic mesh is obtained.

Add the egg yolks in several stages and, when they are completely absorbed, add the butter in several stages. Close the dough at 24/26 degrees and place in the proofing cabinet at 22 degrees for 12 hours or otherwise bring the dough to quadruple.

### SECOND DOUGH

43.272 g

#### INGREDIENTS:

<b>First dough + DOLCE VIVO</b>	<b>3 kg</b>
Water	1200 g
Butter	4200 g
Sugar	3000 g
Egg yolks	1800 g
Honey	240 g
Salt	240 g
Candied orange	8400 g

#### METHOD:

Put DOLCE VIVO, the first dough and the water in the bowl and knead until a homogeneous dough is obtained.

Add egg yolks and salt, and in sequence butter, sugar, honey and flavourings, always respecting the absorption times and keeping the dough properly meshed. Finally, add candied orange. Close the dough at about 26 degrees and place in a covered bowl to rest for about 1 hour. Break into dough pieces of 980 g for 1 kg colomba with icing. Give the dough a pre-shape and after 20 minutes a second shape, breaking it into two parts that will become the body and wings of the dove, then place it in the baking moulds. Leaven at 30 degrees with 75% R.H. for about 5.30 to 6 hours. Let the dough have its skin, put on the icing, toasted almonds and coarse grains of sugar. Bake for about 55 minutes, if in a static oven at 175/180 degrees, if in a fan oven at about 150 degrees.

Check the core temperature (93 degrees) before removing from the oven. Turn upside down until completely cooled.

#### FLAVOURING PROPOSAL:

Orange peel	90 g
Lemon zest	60 g
Vanilla beads	30 g





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# ROSE BLOSSOM CAKE - SWEET FOCACCIA - VENEZIANA

## DOLCE VIVO

### INGREDIENTS:

<b>DOLCE VIVO</b>	<b>4 kg</b>
Eggs	1000 g
Egg yolks	700 g
Whole milk	1000 g
Butter	1000 g
Sugar	360 g
Salt	80 g
Compressed yeast	160 g

### DOUGH PROCEDURE:

Knead: dolce vivo, yeast, eggs, milk and salt until well blended. Then add the egg yolks and sugar in several stages. Finally, add the soft butter in several stages while waiting for the previous one to be well absorbed by the dough.

### SWEET FOCACCIA PROCEDURE:

Leave to rest for about 2 hours at 24/26 degrees and roll out into a baking tin. After covering with cream butter and sugar (for 60x40 baking tin mix 200 g cream butter and 250 g caster sugar). Leave to rise for another 90 minutes at 28 degrees and bake at 180 degrees for about 18 minutes.

### VENEZIANA PROCEDURE:

Once the dough has been kneaded, let it start rising for about 30 min and break it into the desired weight. Allow to rise for about 90 minutes at 28 degrees. Let it have a little skin and finish with custard and grains of sugar. Bake at 170 degrees for about 14 minutes for 60-g pieces, opening the valve in the last 5 minutes.

### ROSE BLOSSOM CAKE PROCEDURE:

After the dough has been allowed to start rising for about 1 hour, set it at 4 degrees and knead the following day. Lamine the dough, cover with butter and sugar, roll it up as for rolls, cut and place the roses in moulds. Proceed with rising and baking.

# DOLCE VIVO

**Simple preparation.**  
**Assured result.**



15KG BAG

**DENTI**  
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FARINE, NATURALMENTE.

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