

# Sweet Focaccia using MELLA BRIOCHE POF

(Recipe for 2 trays of 60 cm x 20 cm)

## Dough:

MELLA BRIOCHE POF	1.000 kg
White chocolate chips	0.100 kg
Lavender	0.010 kg
Yeast	0.040 kg
<u>Water, approx.</u>	<u>0.450 kg</u>
Total weight	1.600 kg

Mixing time:	2 + 8 minutes
Dough temperature:	approx. 26° C
Bulk fermentation time:	approx. 10 minutes
Scaling weight:	0.700 kg

## Butter batter:

Butter	0.300 kg
Sugar	0.050 kg
<u>Egg yolk</u>	<u>0.025 kg</u>
Total weight	0.375 kg

Mixing time:	Beat the butter, sugar and egg yolk briefly.	
Scaling weight:	Butter batter	0.188 kg
	Raspberry jam	0.100 kg
	Almonds, flaked	0.075 kg
	Sugar	0.038 kg
Final proof:	40 – 50 minutes	
Baking temperature:	200° C	
Baking time:	18 – 20 minutes	

## Instructions for use:

After the bulk fermentation time, roll the dough out to correspond to the size of the tray, dock and allow to prove. At  $\frac{1}{2}$  proof, press holes into the dough using the fingers and pipe the butter batter in spots on the top. Afterwards pipe the raspberry jam on and decorate with the almonds and sugar. After the final proof, bake the butter cake.

