

# Apricot Focaccia

## using MELLA BRIOCHE POF and MELLA-PERSIQUICK



Recipe for approx. 120 pieces

**Dough:**

MELLA BRIOCHE POF	5.000 kg
Yeast	0.250 kg
Water, approx.	2.250 kg
<b>Total weight</b>	<b>7.500 kg</b>

Mixing time: 2 + 6 to 8 minutes

Dough temperature: approx. 26° C

Bulk fermentation time: approx. 10 minutes

Scaling weight: 1.950 kg

Intermediate proof: approx. 10 minutes

Instructions for use: After the intermediate proof, divide into dough balls and mould round. After a short relaxation time, roll the dough pieces out long using the dough sheeter. Place the dough tongues on trays laid out with baking paper and allow to prove. At  $\frac{3}{4}$  proof, indent with the fingers and pipe with the persipan filling. Place approx. 0.060 kg apricot pieces on top of each focaccia, sprinkle with chopped pistachios and subsequently bake.

Final proof: approx. 60 minutes

Baking temperature: 220° C

Baking time: 8 – 10 minutes

Instructions for use: After baking, butter the apricot focaccia and dust with sweet snow powder when cooled.

**Persipan filling:**

MELLA-PERSIQUICK	2.500 kg
Whole egg	0.250 kg
<u>Water</u>	<u>1.250 kg</u>
Total weight	4.000 kg

Mixing time: Mix all the ingredients until smooth.

Swelling time: approx. 10 minutes

Scaling weight: 0.030 kg