



**NEW!**

Dolce Forno  
**MAESTRO**

The new **CLEAN LABEL** mix  
for up-to-date leavened products

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**irca**  
SINCE 1919



# With IRCA you have everything you need to make your celebration sweets unforgettable

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## For the dough



**DOLCE FORNO MAESTRO and DOLCE FORNO**  
For the preparation of your leavened products

**CEREAL'EAT LIEVITATI**  
For the preparation of your leavened products  
with cereals

**JOYPASTE**  
For flavouring your doughs

## For inclusions



**CHOCOLATE CHUNKS**  
White, milk and dark chocolate chunks

**PEPITE**  
Mini dark chocolate drops

## For coating and decoration



**MANDORGLASS QUICK AND BRIOBIG**  
For glazes with a delicate almond and amaretto  
flavour

**COVERDECOR**  
For flawless covering

**BIANCANEVE**  
For dusting your sweets

**Make your  
holiday desserts  
unique with**



*That's the Dobra Touch*



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the Dobra world!



# CLEAN LABEL mix for special occasion leavened product making.

For artisans wanting to try their hands at the most avant-garde market trends.



## CLEAN LABEL

- free of emulsifiers
- free of palm oil
- free of artificial flavours
- free of ingredients of animal origin\*

\*may contain traces of milk and eggs

## with NATURAL YEASTS

Naturalness and constant PH guarantees a balanced taste and the **aromatic nuances typical of mother yeast.**



## VERSATILE AND PERSONALISABLE

For all sorts of up-to-date leavened products and creative recipes.



# Dolce Forno MAESTRO

## COMPLETE

With only fresh ingredients added to reduce waste.

**Easy** to use  
for guaranteed  
**constant results**  
over time.



## An appropriate balance between SHELF LIFE and ARTISAN QUALITY

A fragrant, soft end product  
guaranteed over time.



## The IRCA Ambassador's advice for perfect leavened products

- ✓ If the temperature of your final dough is below 26°C, **extend your first leavening times by 10 minutes for every degree under 26.**
- ✓ When you add a mix from the DOLCE FORNO range to the second dough you are adding extra mother yeast. **This will help to speed up leavening!**
- ✓ **Don't add too much water** at the start of the first mix or you risk prolonging kneading time and overworking the mix.

Lots of other suggestions on [www.irca.eu](http://www.irca.eu)



# Panettone Platinum Recipe

NEW!

## FIRST DOUGH INGREDIENTS

<b>DOLCE FORNO MAESTRO</b>	g 6.500
Yeast	g 30
Water	g 2.400
Granulated sugar	g 500
Egg yolks	g 1.600
Butter 82% m.g.	g 2.500

## FINAL DOUGH INGREDIENTS

<b>DOLCE FORNO MAESTRO</b>	g 3.500
Water	g 1.000
Granulated sugar	g 700
Salt	g 110
Egg yolks	g 1.250
Butter 82% m.g.	g 1.500
Honey	g 550
Orange paste or cubes of chopped orange	g 550
Vanilla pods	g 10
Sultanas	g 3.000
Cubed candied orange peel	g 2.750

## FIRST DOUGH PREPARATION

- Make a dough from **DOLCE FORNO MAESTRO**, yeast and water.
- When the dough starts to take shape add the sugar and egg yolks a little at a time to obtain a smooth mixture.
- Add the softened butter in 3-4 batches.

## LEAVENING

- The temperature of the dough must be 26-27°C, so leaven at 24°C for 14 hours with humidity levels of 70-80%.
- If you do not have a humidifier, cover the tub with a sheet of plastic.
- The dough must quadruple in volume.

## FINAL DOUGH PREPARATION

- The following morning the dough should be slightly rounded.
- Add water to the **DOLCE FORNO MAESTRO** first dough and mix for 5-10 minutes.
- Once the ingredients have been absorbed, add sugar, salt and some of the egg yolks. Add the rest of the yolks in 2 batches.
- To one side mix softened butter, honey, orange paste and vanilla together. Mix into the dough in 4 batches.
- The dough temperature must be 26-28°C: if it is lower you are advised to slightly heat up the candied peel and sultanas in the oven for 1-2 minutes and then mix them in delicately.

## FIRST LEAVENING, WORKING AND SECOND LEAVENING

- Leaven the dough for the first time in a leavening room at 28-30°C for 60-75 minutes.
- Divide up the dough into the sizes required, roll them up and place on oven sheets or wood and leave to leaven for a further 20 minutes at 28-30°C. Roll up once again and place in specific paper moulds.
- Put in the leavening room at 28-30°C, at a humidity of 70-80%, for 5-6 hours until the dough has risen to around 1 cm from the edge of the mould. If your leavening room is not equipped with a humidifier, keep dough covered with a sheet of plastic.

## FINAL PREPARATION AND BAKING

- Leave panettoni at room temperature for 20-25 minutes until a thin film forms on the surface.
- With a sharp knife make two cuts on the surface in the form of a cross. Cut down to below the 'skin' and insert a small knob of cold butter into the centre.
- Cook at 65-85°C for times which vary by weight (around 35-40 minutes for 500 gram panettoni and 50-60 minutes for 1 kg panettoni). The temperature at the heart must be 93-94°C.
- As soon as they have been taken out of the oven, leave the panettoni to cool upside-down for 8-10 hours before packaging into moplefan bags.

# Looking to make panettoni which are soft and fragrant for weeks? Choose the Platinum recipe

- The addition of **honey** makes for a product which remains **soft and fragrant over time**.
- Different first and second dough proportions means **greater natural yeast formation** right from the first dough. This makes for stronger doughs and that **natural 'sourdough' taste** which comes from the yeasts.
- Mixing in butter and flavours at the same time makes for **longer lasting aromas** in the end product.
- **Vanilla pods** add an extra touch of luxury to the panettone. **Orange paste** further enriches its **flavour** and gives the end product a **good colour**.

## Labelling declaration

End products made with Ricetta Platinum must be sold with the following ingredients declaration:

"IN CONFORMITY WITH DECREE LAW 22/07/05

PANETTONE - type O soft **wheat flour, butter**, sultanas (declare the ingredients of the raisins used), **egg** yolks, cubes of candied orange peel (declare the ingredients of the candied peel), sugar, honey, orange paste or cubes of chopped orange (declare the ingredients of the orange paste); natural mother yeast (**wheat**), vanilla pods, salt and yeast. This product may contain traces of **soy** and **nuts**."



## Download IRCA recipes!

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**PANETTONE**  
**Platinum**



**VENEZIANA**  
**Platinum**



**COLOMBA**  
**Platinum**



**pistachio**  
**PANETTONE**  
**Platinum**



**ginger and**  
**chocolate**  
**VENEZIANA**



**Chocolate**  
**flavoured**  
**BRIOCHE "IN**  
**CASSETTA"**



**Tarte**  
**TROPEZIENNE**



**VENEZIANA with olive**  
**oil and cocoa butter,**  
**lactose free**



**vegan**  
**CROISSANT**



# Free your creativity and make one-of-a-kind cakes

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## NATUR ACTIV

Natural, active, dried sourdough starter with enzymes and ascorbic acid (5% - 7%) obtained through progressive maturing. The rapid yet gentle dehydration process locks in all the original properties of the yeast, the lactic bacteria and the naturally occurring aromas.

**Natur Activ is the simplest and quickest way to give your products a naturally leavened artisan product feel** without all the long and complex processes involved in making and storing mother yeast.

**NATUR ACTIV** because it guarantees

- constant results and artisan quality
- naturalness and a higher nutrient and vitamin content
- longer shelf life and a richer, enhanced flavour



## COVERDECOR

The **COVERDECOR** couverture creams have been specially designed to ensure optimal glazes for leavened products.

**COVERDECOR** paste because it guarantees

- a shiny surface even after freezing
- a workable consistency to prevent cracking
- no viscosity at room temperature even in the event of condensation forming during freezing

All **COVERDECOR** covering products are free from gluten, palm oil and lauric fats.



## MANDORGLASS QUICK

A complete mix which makes for pale coloured almond glazes of an ideal consistency for easy leavened product decoration. Just add water. The glazes made with **MANDORGLASS QUICK** stand out for their crunchiness.

**MANDORGLASS QUICK** because

- it's quick and easy to use: no need to chop and process almonds
- it's complete - all you have to do is add water, egg yolks are not required
- it adheres to the product you're covering well without dripping and remains crunchy over time
- it's easy to store in the fridge

