



## PANETTONE GASTRONOMICO

### LEAVENED PRODUCT

DIFFICULTY LEVEL



#### DOUGH

##### INGREDIENTS

DOLCE FORNO MAESTRO  
ALL-PURPOSE FLOUR  
MILK 3.5% FAT  
EGGS  
FRESH YEAST  
EGG YOLK  
UNSALTED BUTTER 82% FAT  
SALT

g 1.000  
g 1000  
g 800  
g 250  
g 40  
g 120  
g 460  
g 40

##### PREPARATION

Knead DOLCE FORNO MAESTRO, yeast, milk and eggs until the dough is soft and velvet smooth.  
Add egg yolk, salt and knead until they will be completely absorbed.  
At the end, add softened butter in 3-4 times.  
Portion the dough as you prefer, roll each portion tight in a ball shape and put in the panettone mold.  
Let rise at 28-30°C with 70-80% of humidity, until the dough will reach the mold border.

#### FINISHING

##### INGREDIENTS

EGGS  
WATER

To Taste  
To Taste

##### FINAL COMPOSITION

Brush the surface with beaten egg.

Pour a small quantity of water along the dough border.

Bake at 170-180°C.



## RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER

### AMBASSADOR'S TIPS

Delicious as well with all the other flavours from FRUTTIDOR range of products, you have to taste them!