



## PANETTONE (PLATINUM RECIPE)

### LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



#### FIRST DOUGH

##### INGREDIENTS

DOLCE FORNO MAESTRO

YEAST

WATER

CASTER SUGAR

EGG YOLK

UNSALTED BUTTER 82% FAT

##### PREPARATION

g 6500

Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.

g 30

When the dough begins to take shape pour the sugar and then the yolks gradually in more than

g 2300

once and keep on kneading until the dough is well-combined and smooth.

g 500

At the end, add softened butter in 3-4 times.

g 1600

Make sure that the temperature of the dough is 26-28°C.

g 2000

Let rise for 12-14 hours at 22-24°C with the 70-80% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.

The dough shall quadruple its initial volume.

ADVICE:

- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.

- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.

- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.

- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dough (we suggest you to use 2400/2250 gr)

#### SECOND DOUGH

## INGREDIENTS

DOLCE FORNO MAESTRO  
WATER  
CASTER SUGAR  
SALT  
EGG YOLK  
UNSALTED BUTTER 82% FAT  
HONEY  
CANDIED ORANGE PASTE  
VANILLA BEANS  
RAISINS  
CANDIED ORANGE PEEL CUBES

g 3500  
g 900  
g 700  
g 110  
g 1250  
g 2000  
g 550  
g 550  
g 10  
g 3000  
g 2750

## PREPARATION

The next morning, the dough shall be slightly curved.

Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.

Meantime, prepare a mixture of softened butter, honey, vanilla and orange paste. Once the mixture is ready, add it to the dough in 4 times.

Be sure that the temperature of the dough is 26-28°C, in the temperature is lower we suggest you to warm up the candied fruit and raisins just for 1-2 minutes in the oven.

Add gently the candied fruit and raisins.

Let the dough rest in the proofer room at 28-30°C for about 75 minutes.

Divide the dough into portions of the required size and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest at 28-30°C for another 15-20 minutes.

Roll them up tight again and transfer into the specific paper moulds.

Put in the proofer room at 28-30°C with relative humidity of about 60-70% for 4-5 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proofer room is devoid of humidifier, cover the dough with plastic sheets.

## FINAL COMPOSITION

At the end of the rising, leave the panettoni exposed to the air for 20-25 minutes until a light film forms over the surface.

With a small, sharp knife, make two superficial cuts to create a cross, cut the dough under the 4 flaps while throwing and folding them back, then place a pat of butter and return the 4 flaps back to the original position.

Bake at 165-185°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-95°C.

As soon as they are removed from the oven, the panettoni should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.



**RECIPE CREATED FOR YOU BY MATTEO REGHENZANI**

PASTRY CHEF