



# PANETTONE WITH CHOCOLATE

## LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL



### FIRST DOUGH

#### INGREDIENTS

DOLCE FORNO  
WATER  
UNSALTED BUTTER 82% FAT - SOFTENED  
FRESH YEAST

g 6.500  
g 3.300  
g 1.000  
g 20

#### PREPARATION

Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe.

When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.

At the end, add softened butter in 2-3 times.

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

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.

Let rise at 20-22°C with the 70-80% of relative humidity for 12-14 hours or until the dough quadruples its initial volume. If the proofer room is devoid of humidifier, cover the dough with a nylon cloth.

### SECOND DOUGH

#### INGREDIENTS

DOLCE FORNO  
CASTER SUGAR  
SALT  
EGG YOLKS  
UNSALTED BUTTER 82% FAT - SOFTENED

g 4500  
g 800  
g 90  
g 2400  
g 2000

#### PREPARATION

The next morning, the dough shall be slightly curved.

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

When well-combined, add sugar, salt, and 1kg of egg yolk, then knead for about 10 minutes.

Pour the remaining egg yolk gradually in more times (about ½ kg each time).

Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is

smooth.

At the end, combine PEPITE DI CIOCCOLATO (straight out from the fridge).

Let the dough rest in the proofer room at 28-30°C for 45-60 minutes.

Divide the dough into portions of the required size and roll each portion up into into a ball shape (consider 1.1kg of dough to make a 1kg panettone).

Move onto boards or trays and leave to rest 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 70% until the top of the dough nearly leans out of the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.

N.B. If you want to add some flavourings to personalize your products, you can add them to the second dough.

#### FINAL COMPOSITION

At the end of the rising, leave the panettoni exposed to the air for 10 minutes until a light film forms over the surface.

With a small, sharp knife, make two superficial cuts to create a cross (these cuts shall not be deep and are necessary to give end product the typical and traditional shape).

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 170-180°C (time depending on the weight) until the temperature of the center reaches 92-94°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.

#### LABEL DECLARATION for end products made with DOLCE FORNO

End products made with Irca recipes have to be put up for sale with the following mandatory information.

PANETTONE WITH CHOCOLATE (with no raisins or candied fruit) - Ingredients: type 0 **soft wheat** flour, chocolate 14.5% (sugar, cocoa paste, cocoa butter, emulsifier: lecithin (**soy**), vanillin), **butter**, **egg** yolk, sugar, **milk** (rehydrated), fructose, dried sourdough (**wheat**), E471 emulsifier, salt, flavorings, yeast.

The product may contain traces of **nuts**.

If you use **DOLCE FORNO TRADITION**, do not indicate E471 emulsifier and milk among the ingredients.

Additional decorative ingredients must be declared.

*Declare potential allergens due to cross contamination.*

#### **AMBASSADOR'S TIPS**

Discover also [DOLCE FORNO MAESTRO](#), the clean label version of the classic Dolce Forno, without aromas and emulsifiers.