

# PANETTORE WITH CEREALS AND SEEDS

## LARGE LEAVENED PRODUCT

DIFFICULTY LEVEL







### FIRST DOUGH

11101 20001		
INGREDIENTS		PREPARATION
DOLCE FORNO	g 6.500	Knead DOLCE FORNO, DECORGRAIN, yeast and 2/3 of the dose of water indicated in the
DECORGRAIN	g 1.000	recipe.
WATER	g 3.300	When the dough begins to take shape, pour the remaining water gradually in more than once
UNSALTED BUTTER 82% FAT - SOFTENED	g 1.100	and keep on kneading until the dough is well-combined and smooth.
FRESH YEAST	g 25	At the end, add softened butter in 3-4 times.
		Keep on kneading until the dough looks smooth and dry (the kneading time shall be about 30-35
		minutes).
		Make sure that the temperature of the dough is 26-28°C.
		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:

#### **SECOND DOUGH**



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

- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time,

leavening and verify the quadruplication of the volume.

change to first speed and bring the kneading to end.

DOLCE FORNO	g 4500	The next morning, the dough shall be slightly curved.
DECORGRAIN	g 600	Add DOLCE FORNO and DECORGRAIN to the first dough and knead for 5-10 minutes.
UNSALTED BUTTER 82% FAT - SOFTENED	g 2000	When well-combined, add sugar, honey, salt and 1kg of egg yolk, then knead for about 10
EGG YOLK	g 2400-2500	minutes.
CASTER SUGAR	g 800	Pour the remaining egg yolk gradually in more times (about ½ kg each time) and knead until
HONEY	g 200	well-structured and smooth.

**PREPARATION** 

RAISINS	g 3000		
11/1101110		the dough is smooth.	
DICED CANDIED ORANGE	g 1500	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	
	· ·	Make sure that the temperature of the dough is 26-28°C (if the temperature is lower, we	
DICED CANDIED CITRON	g 500		
		recommend to slightly heat raisins and candied fruit by baking them for 1-2 minutes).	
		At the end, gently combine candied fruit and raisins to the dough.	

g 100

At the end of the resting time, divide the dough into portions of the required size and roll each portion up into into a ball shape.

Add softened butter gradually in more times (about ½ kg each time) and keep on kneading until

Move onto boards or trays and leave to rest for another 15-20 minutes.

Let the dough rest in the proofer room at 30°C for about 50 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% for 5-6 hours, 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.

#### FINAL COMPOSITION

**INGREDIENTS** 

SALT

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, 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 170-190°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.

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

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

PANETTONE WITH CEREALS AND SEEDS- Ingredients: type 0 soft wheat flour, butter, raisins (declare the ingredients of the raisins you use),egg yolk, sugar, cereal & seed mix (5.5%) (sesame seed (2.2%), sunflower seed (1.2%), linseed (1.1%), spelt oat (1%).), diced candied orange (declare the ingredients of the candied fruit you use), milk (rehydrated), fructose, diced candied citron (declare the ingredients of the candied fruit you use), dried sourdough (wheat), E471 emulsifier, salt, yeast, natural flavorings. The product may contain traces of soy and 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.

