

PANETTONE (NATUR ACTIV) - GOLD RECIPE

LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL B B B







FIRST DOUGH - EVENING DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO	g 6.500	Knead DOLCE FORNO, NATUR ACTIV and 2/3 of the dose of water indicated in the recipe
WATER	g 3.500	(about 2300g).
UNSALTED BUTTER 82% FAT - SOFTENED	g 1.200	When the dough begins to take shape, pour the remaining water gradually in more than once
SUGAR	g 300	and keep on kneading until the dough is well-combined and smooth.
EGG YOLK - AT ROOM TEMPERATURE	g 500	Pour the egg yolk in 3 times, then add sugar.
NATUR ACTIV	g 400	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.
		Let rise at 22-24°C with relative humidity of the 70-80% for 10-12 hours or until the volume
		quadruples.

SECOND DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO	g 4.500	The next morning, the dough shall be slightly curved.
UNSALTED BUTTER 82% FAT - SOFTENED	g 2.200	Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
EGG YOLK - AT ROOM TEMPERATURE		When well-combined, add sugar, salt, honey and 1kg of egg yolk, then knead for about 10
		minutes.



SUGAR	g 1.000	Pour the remaining egg yolk gradually in more times (about ½ kg each time).
HONEY	g 100	Add softened butter gradually in more times (about ½ kg each time), until the dough is smooth.
SALT	g 100	Then, carefully combine raisins and candied fruit to the dough.
RAISINS	g 3.500	Make sure that the temperature of the dough is 26-28°C. Let the dough rest in the proofer room at 28-30°C for about 60 minutes.
DICED CANDIED ORANGE	g 1.750	
DICED CANDIED CITRON	g 750	Divide the dough into portions of the required size, roll each portion up into into a ball shape,
		move onto boards or trays and leave to rest for another 15 minutes.
		Roll them up 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 is only 1cm far

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.

from the edge of the mould.

FINAL COMPOSITION

Bake at 170-180°C, time depending on the weight.

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 10 hours at least before being wrapped in Moplefan bags.

AMBASSADOR'S TIPS

Discover also **DOLCE FORNO MAESTRO**, the clean label version of the classic Dolce Forno, without aromas and emulsifiers.

