

PANETTONE (PLATINUM RECIPE)

Large leavened products

DIFFICULTY LEVEL

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 6500
YEAST	g 30
WATER	g 2300
CASTER SUGAR	g 500
EGG YOLK	g 1600
UNSALTED BUTTER 82% FAT	g 2000

PREPARATION

Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in the recipe.
When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
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:
- 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 dogh (we suggest you to use 2400/2250 gr)

INGREDIENTS

DOLCE FORNO MAESTRO	g 3500
WATER	g 900
CASTER SUGAR	g 700
SALT	g 110
EGG YOLK	g 1250
UNSALTED BUTTER 82% FAT	g 2000
HONEY	g 550
CANDIED ORANGE PASTE	g 550
VANILLA BEANS	g 10
RAISINS	g 3000
CANDIED ORANGE PEEL CUBES	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 tempertature 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 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.



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PASTRY CHEF