



PANETTONE PUMPKINSPICE

End of year special Panettone brought to you by Federico & Lars.

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO

g 6500

WATER

g 2400

CASTER SUGAR

g 500

EGG YOLK

g 1600

UNSALTED BUTTER 82% FAT - SOFT

g 2000

YEAST

g 30

PREPARATION

Knead DOLCE FORNO , yeast and all the water for 5-10min.

When the dough is stiff add sugar and then gradually the yolks ,keep 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 in a proofer 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.

DULCE DE LECHE INCLUSIONS

INGREDIENTS

VIENNESE

g 2820

JOYPASTE DULCE DE LECHE

g 180

PREPARATION

Mix the ingredients using a planetary mixer equipped paddle.

Spread the mass to a thickness of 0.5cm and portion into cubes.

Leave to dry for 12 hours.

SECOND DOUGH

INGREDIENTS

PREPARATION

DOLCE FORNO
WATER
EGG YOLK
HONEY
SALT
SUGAR
SPICES - PUMPKIN SPICE MIX
UNSALTED BUTTER 82% FAT - SOFT
WALNUTS

g 3500
g 800
g 1250
g 350
g 110
g 700
g 85
g 1700
g 2000

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

Once the ingredients have been absorbed, add sugar, honey and salt and a part of the yolk.

The remaining yolk will have to be inserted in 2 times.

Add the butter mixed with the pumpkin spice in 3 stages.

Finally add the dulce de leche inclusions and the walnuts.

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

Divide the dough into 1100g portions and roll each portion up into into a ball shape.

Move onto boards or trays and leave to rest in the proofer at 28-30°C for another 10-15 minutes.

Roll them up tight again and transfer into 1kg paper moulds.

Put in the proofer room at 28-30°C with relative humidity of about 70-80% for 3-4 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proofer is devoid of humidifier, cover the dough with plastic sheets.

FINAL COMPOSITION

When the panettoni are fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.

Score the surface using a sharp knife.

Bake at 165-185°C for 50-55 minutes or until reached the internal temperature of 92-95°C.
Once baked hang them upside-down using the specific rack.

Cool the completely for 8-10 hours.

Decorate with royal icing and PUMPKIN 3D DOBLA.



RECIPE CREATED FOR YOU BY **LARS VIERHOUT**

CREATIVE PASTRY CHEF AND MIXOLOGIST