



PISTACHIO CLOUD

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

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO
WATER
CASTER SUGAR
EGG YOLK
UNSALTED BUTTER 82% FAT - SOFT
YEAST

g 6500
g 2400
g 500
g 1600
g 2000
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.

PISTACHIO GANACHE

INGREDIENTS

JOYPASTE PISTACCHIO 100%
WATER - BOILING
HONEY
SUGAR
UNSALTED BUTTER 82% FAT - SOFT
SALT

g 1200
g 1000
g 350
g 700
g 1400
g 110

PREPARATION

Emulsify all the ingrediens togheter using a blender
Cover with plastic wrap and allow to set, room-temperature, overnight.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO	g 3500
WATER	g 400
EGG YOLK	g 1200
PISTACHIOS - ROASTED	g 3000

PREPARATION

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

When combined start adding the egg yolk in 3 times.

Add the ganache in 4 round.

Finish the dough by adding the pistachio nuts.

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

Divide the dough into 185g 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 6 balls per 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 room is devoid of humidifier, cover the dough with plastic sheets.

GLAZE

INGREDIENTS

COVERDECOR PISTACCHIO - HEATED AT 50°C	To Taste
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PISTACHIO FILLING

INGREDIENTS

CHOCOCREAM PISTACCHIO	To Taste
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FINAL COMPOSITION

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

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 complitly for 8-10 hours.

Decorate with COVERDECOR PISTACCHIO and MINI PETALS GREEN DOBLA.

For an extra pistachio experience fill each ball of the pistachio cloud with CHOCOCREAM PISTACHIO, to create an amazing pull a part dessert!



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF