



PANETTORE WITH CEREALS AND SEEDS

LARGE LEAVENED PRODUCT

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO

DECORGRAIN

WATER

UNSALTED BUTTER 82% FAT - SOFTENED

FRESH YEAST

g 6.500

g 1.000

g 3.300

g 1.100

g 25

PREPARATION

Knead DOLCE FORNO, DECORGRAIN, yeast and 2/3 of the dose of water indicated in the recipe.

When the dough begins to take shape, pour the remaining water 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.

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:

- 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 $\frac{3}{4}$ of the kneading time, change to first speed and bring the kneading to end.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO	g 4500
DECORGRAIN	g 600
UNSALTED BUTTER 82% FAT - SOFTENED	g 2000
EGG YOLK	g 2400-2500
CASTER SUGAR	g 800
HONEY	g 200
SALT	g 100
RAISINS	g 3000
DICED CANDIED ORANGE	g 1500
DICED CANDIED CITRON	g 500

PREPARATION

The next morning, the dough shall be slightly curved.

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

When well-combined, add sugar, honey, salt and 1kg of egg yolk, then knead for about 10 minutes.

Pour the remaining egg yolk gradually in more times (about ½ kg each time) and knead until well-structured and smooth.

Add softened butter gradually in more times (about ½ kg each time) and keep on kneading until the dough is smooth.

Make sure that the temperature of the dough is 26-28°C (if the temperature is lower, we 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.

Let the dough rest in the proofer room at 30°C for about 50 minutes.

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.

Move onto boards or trays and leave to rest 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 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

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 for 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.