

Chocolate sweet rhumba

Step 1

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300
UNSALTED BUTTER 82% FAT	g 1.200
CASTER SUGAR	g 300
EGG YOLK	g 500
FRESH YEAST	g 30

PREPARATION

Start kneading the first dough with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, add the remaining water gradually and continue until a smooth consistency is obtained.

Check that its temperature is between 26-28°C.

Leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled; the following morning the dough should appear flattened.

Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1kg egg yolks and knead for about 10 minutes. Gradually add the remaining egg yolks (about half kilo each time) and continue to work until finishing the egg yolks.

Gradually add the soft butter (about half kilo each time) until obtaining a smooth dough.

Gradually add JOYPASTE RHUMBA until obtaining a smooth dough, then incorporate the DARK CHOCOLATE CHUNKS, previously kept in a refrigerator.

Place the dough in a rising cell at 28-30°C for one hour; divide into pieces of the desired size, roll up, place on sheets or boards and leave to rest for another 20 minutes.

Roll up again tightly and place in suitable paper moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the ‘panettoni’ exposed to the air for 10 minutes, until a film appears on the surface.

Use a small sharp knife to make two surface cuts that form a cross, cut just under the

crust of the 4 ‘corners’ and gently pull the surface back, then grease them with some butter and refold the surface cuts so that they are in the original position.
Bake at 170-190°C, time depending on product weight. The morning after baking, the ‘panettoni’ can be wrapped in moplefan bags.

Step 2

INGREDIENTS

DOLCE FORNO	g 4.500
UNSALTED BUTTER 82% FAT	g 2.200
EGG YOLK	g 2.300
CASTER SUGAR	g 1.000
HONEY	g 100
SALT	g 100
JOYPASTE RHUMBA	g 2.000
DARK CHOCOLATE CHUNKS	g 3.000

PREPARATION

Start kneading the first dough with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, add the remaining water gradually and continue until a smooth consistency is obtained.
Check that its temperature is between 26-28°C.
Leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled; the following morning the dough should appear flattened.
Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1kg egg yolks and knead for about 10 minutes.
Gradually add the remaining egg yolks (about half kilo each time) and continue to work until finishing the egg yolks.
Gradually add the soft butter (about half kilo each time) until obtaining a smooth dough.
Gradually add JOYPASTE RHUMBA until obtaining a smooth dough, then incorporate the DARK CHOCOLATE CHUNKS, previously kept in a refrigerator.
Place the dough in a rising cell at 28-30°C for one hour; divide into pieces of the desired size, roll up, place on sheets or boards and leave to rest for another 30 minutes.
Roll up again tightly and place in suitable paper moulds.
Leave in a rising room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the ‘panettoni’ exposed to the air for 10 minutes, until a film appears on the surface.

Use a small sharp knife to make two surface cuts that form a cross, cut just under the crust of the 4 ‘corners’ and gently pull the surface back, then grease them with some butter and refold the surface cuts so that they are in the original position.

Bake at 170-190°C, time depending on product weight.

The morning after baking, the ‘panettoni’ can be wrapped in moplefan bags.



RECIPE CREATED FOR YOU BY **LUCIANO PARINETTI**

PASTRY CHEF AND BAKER