



CHOCOLATE SWEET RHUMBA

👩🏻‍🍳 Intermediate level

INGREDIENTS

DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

caster sugar

egg yolk

fresh yeast

PREPARATION

6.500g 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.

300g Check that its temperature is between 26-28°C.

500g 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.

30g 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.

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat - (morbido)

egg yolk

caster sugar

honey

salt

JOYPASTE RHUMBA

DARK CHOCOLATE CHUNKS

PREPARATION

4.500g 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.

1.000g Check that its temperature is between 26-28°C.

100g 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.

2.000g Add the required quantities of DOLCE FORNO, sugar, honey, salt, 1kg egg yolks and knead for about 10 minutes.

3.000g 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.

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