



# PANETTONE CHERRY CAKE

chef Advanced level

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

## FIRST DOUGH

### INGREDIENTS

#### DOLCE FORNO

water  
caster sugar  
egg yolk  
unsalted butter 82% fat  
yeast

### PREPARATION

6500g Combine DOLCE FORNO, yeast and water, knead for at least 10 minutes.  
2400g When the dough begins to form, add sugar and a little bit of egg yolk, then  
500g add the remaining yolk in several rounds until a smooth structure is  
1600g obtained.  
2000g Finish with the soft butter which will be added 3-4 times.  
30g Check that the temperature of the dough is between 26-28 ° C.  
Place the dough in a container and let it prove in a proofer at 22-24 ° C for  
12-14 hours with 70-80% humidity.  
The dough is ready when it has reached 4 times its volume.

## SECOND DOUGH

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### INGREDIENTS

#### DOLCE FORNO

egg yolk  
unsalted butter 82% fat  
caster sugar  
Mascarpone cheese  
honey  
salt  
GOCCIOLONI CIOCCOLATO BIANCO  
candied fruits

### PREPARATION

3500g Start kneading the first dough with the DOLCE FORNO and egg yolk for 5-10  
1250g minutes.  
700g Once the ingredients have been combined, add the sugar, salt, honey and  
700g continue to knead.  
1730g Start adding soft butter combined with the mascarpone in 4 times, until fully  
350g absorbed.  
100g Check that the temperature of the dough is 26-28°C.  
2000g Gently incorporate the inclusions.  
3000g Place the dough in a proover at 28-30°C for 60-70 minutes.  
Divide the dough into 1100g then roll them up and place on trays or boards  
and let it rise in the prover for another 20 minutes at 28-30°C.  
Roll up again and place in 1kg paper molds.  
Put in a leavening cell at 28-30°C with relative humidity of about 60-70% for  
4-5 hours, until the top of the dough reaches about 1 cm from the mold.

## Italian merengue

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### INGREDIENTS

#### TOP MERINGUE

water

### PREPARATION

1000g Whip TOP MERINGUE and water in a planetary mixer at medium-high speed  
500-700g for 6-7 minutes or until it becomes voluminous and firm.

## Final composition

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Once fully prooved leave the panettone at room temperature for 20-25 minutes until obtained a dry skin on the surface.

With a sharp knife, make two superficial incisions forming a cross.

Bake at 165-185 ° C for 50-60 minutes ,until reaching 92-94 ° C at the core.

Once they come out of the oven, turn the panettone upside down, using the panettone racks.

Freshly baked panettone must be left to cool upside-down for 8-10 hours before being packaged in moplefan bags.

Glaze the panettone with the italian merengue and blow torch it.

Decorate with CHOCOLATE CHERRIES and CURVY GREEN LEAVES DOBLA.