



PANETTONE CHERRY CAKE

👤 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 has reached 4 times it's volume.

SECOND DOUGH

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 proofer 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

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

Once fully proofed 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.