

PANETTONE CHERRY CAKE

Advanced level

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

FIRST DOUGH

DOLCE FORNO	6500g
water	2400g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2000g
yeast	30g

Combine DOLCE FORNO, yeast and water, knead for at least 10 minutes.
When the dough begins to form, add sugar and a little bit of egg yolk, then add the remaining yolk in several rounds until a smooth structure is obtained.
Finish with the soft butter which will be added 3-4 times.
Check that the temperature of the dough is between 26-28 ° C.
Place the dough in a container and let it proove in a proover 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

DOLCE FORNO	3500g
egg yolk	1250g
unsalted butter 82% fat	700g
caster sugar	700g
Mascarpone cheese	1730g
honey	350g
salt	100g
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candied fruits	3000g

Start kneading the first dough with the DOLCE FORNO and egg yolk for 5-10 minutes.
Once the ingredients have been combined, add the sugar, salt, honey and continue to knead.
Start adding soft butter combined with the mascarpone in 4 times, until fully absorbed.
Check that the temperature of the dough is 26-28°C.
Gently incorporate the inclusions.
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.

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ITALIAN MERENGUE

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

FINAL COMPOSITION

Once fully prooved leave the panettone at room temperature for 20-25 minutes until obatined 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.