



PANETTONE PUMPKINSPICE

👤 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 Knead DOLCE FORNO , yeast and all the water for 5-10min.
2400g When the dough is stiff add sugar and then gradually the yolks ,keep
500g kneading until the dough is well-combined and smooth.
1600g At the end, add softened butter in 3-4 times.
2000g Make sure that the temperature of the dough is 26-28°C.
30g Let rise in a proofer for 12-14 hours at 22-24°C with the 70-80% of relative humidity.
If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.

DULCE DE LECHE INCLUSIONS

INGREDIENTS

VIENNESE

JOYPASTE DULCE DE LECHE

PREPARATION

2820g Mix the ingredients using a planetary mixer equipped paddle.
180g Spread the mass to a thickness of 0.5cm and portion into cubes.
Leave to dry for 12 hours.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

water
egg yolk
honey
salt
sugar
spices
unsalted butter 82% fat
walnuts

PREPARATION

3500g Add DOLCE FORNO and water to the first dough and knead for 5-10
800g minutes.
1250g Once the ingredients have been absorbed, add sugar, honey and salt and a
350g part of the yolk.
110g The remaining yolk will have to be inserted in 2 times.
700g Add the butter mixed with the pumpkin spice in 3 stages.
85g Finally add the dulce de leche inclusions and the walnuts.
1700g Let the dough rest in the proofer room at 28-30°C for about one hour.
2000g Divide the dough into 1100g portions and roll each portion up into a ball
shape.
Move onto boards or trays and leave to rest in the proofer at 28-30°C for
another 10-15 minutes.
Roll them up tight again and transfer into 1kg paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 70-80%
for 3-4 hours, until the top of the dough nearly leans out of the edge of the
mould (1 cm below). If the proofer is devoid of humidifier, cover the dough
with plastic sheets.

Final composition

When the panettoni are fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.
Score the surface using a sharp knife.
Bake at 165-185°C for 50-55 minutes or until reached the internal temperature of 92-95°C.
Once baked hang them upside-down using the specific rack.
Cool the completely for 8-10 hours.
Decorate with royal icing and PUMPKIN 3D DOBLA.