



Gastronomic Panettone

chef Basic level

DOUGH PREPARATION

Ingredients

pandora salata

water

whole eggs

butter 82% fat - soft

fresh yeast

Preparation

1000g -Knead all the ingredients until a smooth and velvety dough is obtained.

250-300g -Let rest for 20-25 minutes at room temperature.

100g

50g

40g

FINAL COMPOSITION

-Shape portions of 750 or 1,000 grams.

-Roll them and place them in the appropriate paper molds.

-Let them proof in a fermentation chamber at 28-30°C for about 2 hours, until the top of the dough nearly rises above the molds.

-Brush the surface with egg and bake at 200°C for 35-40 minutes for the 750-gram portions and 45-50 minutes for the 1,000-gram portions.

P.S. It is possible to replace the butter with an equal weight of margarine.