



GASTRONOMIC PANETTONE

👤 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.