



PANETTONE WITH CEREALS

🏠 Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH

CEREAL'EAT LIEVITATI

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

6.000g

3.000g

900g

55-65g

Knead CEREAL'EAT LIEVITATI, yeast and 2/3 of the dose of water indicated in the recipe.

When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.

At the end, add softened butter in 2-3 times.

Make sure that the temperature of the dough is 26-28°C.

Let rise 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.

ADVICE:

- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.

- We suggest to begin to knead at second speed and then, when at $\frac{3}{4}$ of the kneading time, change to first speed and bring the kneading to end.

SECOND DOUGH

CEREAL'EAT LIEVITATI

egg yolk	4.000g
unsalted butter 82% fat - (morbido)	2.200g
caster sugar	1.800g
honey	730g
salt	90g
raisins	90g
diced candied orange	2.700g
diced candied citron	1.400g
	450g

The next morning, the dough shall be slightly curved. Add CEREAL'EAT LIEVITATI to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, honey, salt and 1kg of egg yolk, then knead for a few minutes.

Pour the remaining egg yolk gradually in more times (about ½ kg each time) and knead until well-structured and smooth.

Add softened butter gradually in more times (about ½ kg each time) and keep on kneading until the dough is smooth.

At the end, add candied fruit and raisins.

Let the dough rest in the proofer room at 30°C for about 50-60 minutes.

Divide the dough into portions of the required size and roll each portion up into into a ball shape (consider about 1.1kg piece of dough to make a 1kg panettone). Move onto boards or trays and leave to rest for another 15-20 minutes.

Roll them up tight again and transfer into the specific paper moulds.

Put in the proofer room at 28-30°C with relative humidity of about 70% for 4-6 hours, until the top of the dough nearly leans out of the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.

N.B. If you want to add some flavourings to personalize your products, you can add them to the second dough.

FINAL COMPOSITION

At the end of the rising, leave the panettoni exposed to the air for 10 minutes until a light film forms over the surface. With a small, sharp knife, make two superficial cuts to create a cross (these cuts shall not be deep and are necessary to give end product the typical and traditional shape).

Cut the dough under the 4 flaps while throwing and folding them back, then place a pat of butter and return the 4 flaps back to the original position.

Bake at 170-190°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-95°C.

As soon as they are removed from the oven, the panettoni should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.

LABEL DECLARATION:

PANETTONE WITH CEREALS- Ingredients: type 0 **wheat** flour, butter, raisins (declare the ingredients of the raisins you use), **egg** yolk, sugar, diced candied orange (declare the ingredients of the candied fruit you use), water, cereals (**oat** flakes 2.1%, whole **spelt** flakes 1.6%, **barley** flakes and malted barley flour 1%, **rye** flour 0.2%, **buckwheat** flour 0.2%) diced candied citron (declare the ingredients of the candied fruit you use), fructose, whole wheat flour, dried sourdough (wheat), E471 emulsifier, honey, salt, natural flavorings, yeast. Additional decorative ingredients must be declared.

The product may contain traces of soy, milk and nuts.

Declare potential allergens due to cross contamination.



**Extraordinary
made simple.**