

COFFEE AND MASCARPONE PANETTONE

Advanced level



RECIPE CREATED BY:
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ALMOND AND COFFEE INCLUSIONS

VIENNESE	4200g
JOYPASTE CAFFE'	300g
coffee powder	36g

Place all the ingredients in a planetary mixer and mix.
Roll the mixture between two sheets of parchment paper.
Let it dry for a night (room temperature).
Next morning, cut it in 1cm square. For a better result, let them dry for another night.

FIRST DOUGH

DOLCE FORNO	6500g
water	2500g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2000g
fresh yeast	30g

Knead DOLCE FORNO, yeast and all the dose of water indicated in the recipe.
When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 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.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.

SECOND DOUGH

DOLCE FORNO	3500g
egg yolk	1350g
unsalted butter 82% fat	700g
Mascarpone cheese	1730g
caster sugar	700g
honey	350g
salt	100g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO and water to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.
Meantime, prepare a mixture of softened butter and honey.
Once the mixture is ready, add it to the dough in 4 times.
Add in two-three times the mascarpone cheese.
Add the almond and coffee inclusions and mix.
Let the dough rest in the proofer room at 28-30°C for about 90 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 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 60-70% for 4-5 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proofer room is devoid of humidifier, cover the dough with plastic sheets.
At the end of the rising, leave the panettoni exposed to the air for 10-15 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 165-185°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-60 minutes for 1000g ones), until the temperature of the center reaches 92-94°C.
As soon as they are removed from the oven, the panettoni should be flipped upside down with the specific toothed racks and left to cool for 8-10 hours at least before being wrapped in Moplefan bags.

GLAZE

COVERDECOR CAFFE'	qb
CACAO IN POLVERE	qb

In a big bowl, melt at 50°C COVERDECOR CAFFE'.
Dip the top of the panettone in the glaze.
Sprinkle over the glaze some CACAO 22-24.

FINAL COMPOSITION

Dip the top of the panettone in the glaze.
Sprinkle over the glaze some CACAO 22-24.
Use Dobla decorations: MERRY CHRISTMAS SEAL, REINDEER, SILVER STAR.