



COFFEE AND MASCARPONE PANETTONE

chef Advanced level

ALMOND AND COFFEE INCLUSIONS

INGREDIENTS

VIENNESE

JOYPASTE CAFFE'

coffee powder

PREPARATION

- 4200g Place all the ingredients in a planetary mixer and mix.
- 300g Roll the mixture between two sheets of parchment paper.
- 36g 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

INGREDIENTS

DOLCE FORNO

water
caster sugar
egg yolk
unsalted butter 82% fat
fresh yeast

PREPARATION

6500g Knead DOLCE FORNO, yeast and all the dose of water indicated in the
2500g recipe.
500g When the dough begins to take shape pour the sugar and then the
1600g yolks gradually in more than once and keep on kneading until the dough is
2000g well-combined and smooth.
30g 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

INGREDIENTS

DOLCE FORNO

egg yolk
unsalted butter 82% fat
Mascarpone cheese
caster sugar
honey
salt

PREPARATION

3500g The next morning, the dough shall be slightly curved.
1350g Add DOLCE FORNO and water to the first dough and knead for 5-10 minutes.
700g When well-combined, add sugar, salt and one part of egg yolk. Then add the
1730g remaining egg yolk in two times.
700g Meantime, prepare a mixture of softened butter and honey. Once the
350g mixture is ready, add it to the dough in 4 times.
100g 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 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

INGREDIENTS

COVERDECOR CAFFE'
CACAO IN POLVERE

PREPARATION

qb In a big bowl, melt at 50°C COVERDECOR CAFFE'.
qb 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 Dobra decorations: MERRY CHRISTMAS SEAL, REINDEER, SILVER STAR.