

PISTACHIO PANETTONE (PLATINUM RECIPE)

Advanced level

Large leavened products



RECIPE CREATED BY:

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Pastry chef

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	2500g
egg yolk	1300g
caster sugar	500g
unsalted butter 82% fat	1500g
yeast	40g
salt	50g

Knead DOLCE FORNO MAESTRO, 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.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh (we suggest you to use 2300 gr)

PISTACHIO GANACHE

MORELLINA	1500g
water	1000g

Mix the JOYPASTE PISTACCHIO 100% with water.
Cover with plastic wrap and allow to set, room-temperature, overnight.
Coprire con pellicola e lasciare a temperatura ambiente per tutta la notte

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Extraordinary made simple.

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
egg yolk	1000g
unsalted butter 82% fat	1000g
caster sugar	500g
salt	50g
honey	500g
SINFONIA CIOCCOLATO FONDENTE 56%	3000g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO MAESTRO 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 3 times.
Add the hydrated pistachio ganache and the chopped pistachios.
Let the dough rest in the proofer room at 28-30°C for about one hour.
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 10-15 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 70-80% for 3-4 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.

GLAZE

AVOLETTA	400g
caster sugar	200g
egg whites	240g
rice starch	120g
melted butter	80g
Cacao 22-24	60g

Heat the COVERDECOR PISTACCHIO at 50°C