



PISTACHIO PANETTONE (PLATINUM RECIPE)

chef Basic level

Large leavened products

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

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

PREPARATION

6500g Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in
2500g the recipe.
1300g When the dough begins to take shape pour the sugar and then the
500g yolks gradually in more than once and keep on kneading until the dough is
1500g well-combined and smooth.
40g At the end, add softened butter in 3-4 times.
50g 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.
- 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 dough (we suggest you to use 2300 gr)

PISTACHIO GANACHE

INGREDIENTS

MORELLINA

water

PREPARATION

1500g Mix the JOYPASTE PISTACCHIO 100% with water.
1000g Cover with plastic wrap and allow to set, room-temperature, overnight.
Coprire con pellicola e lasciare a temperatura ambiente per tutta la notte

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

egg yolk
unsalted butter 82% fat
caster sugar
salt
honey
SINFONIA CIOCCOLATO FONDENTE 56%

PREPARATION

3500g The next morning, the dough shall be slightly curved.
1000g Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-1000g 10 minutes.
500g When well-combined, add sugar, salt and one part of egg yolk. Then add the 50g remaining egg yolk in two times.
500g Meantime, prepare a mixture of softened butter and honey. Once the 3000g mixture is ready, add it to the dough in 3 times.
3000g 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 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

INGREDIENTS

AVOLETTA

caster sugar
egg whites
rice starch
melted butter
Cacao 22-24

PREPARATION

400g Heat the COVERDECOR PISTACCHIO at 50°C
200g
240g
120g
80g
60g