



PISTACHIO PANETTONE (PLATINUM RECIPE)

👤 Advanced level

Large leavened products



RECIPE CREATED BY:

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Pastry chef

FIRST DOUGH

DOLCE FORNO MAESTRO

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

6500g
2500g
1300g
500g
1500g
40g
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 $\frac{3}{4}$ 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)

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PISTACHIO GANACHE

MORELLINA

water

1500g

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

SECOND DOUGH

DOLCE FORNO MAESTRO

egg yolk

unsalted butter 82% fat

caster sugar

salt

honey

SINFONIA CIOCCOLATO FONDENTE

56%

3500g

1000g

1000g

500g

50g

500g

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 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

caster sugar

egg whites

rice starch

melted butter

Cacao 22-24

400g

200g

240g

120g

80g

60g

Heat the COVERDECOR PISTACCHIO at 50°C