

GASTRONOMIC PANETTONE WITH SOFT BREAD

Intermediate level



RECIPE CREATED BY:

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Pastry chef

PROCEDURE

SOFT BREAD 50%	5kg
durum wheat	5kg
water	5kg
sunflower oil	500g
salt	25g
fresh yeast	250g

Times and temperatures
Temperature of the dough at 26-27°C
Knead time (spiral mixer) 13 minutes
Resting for 5 minutes at 22-24°C
Proofing for 60 minutes at 28-30°C
Baking at 180-190°C for 25-45 minutes.
DOUGH: knead for 3 minutes on first speed and for 9-10 minutes on second speed. Specified times are for spiral mixers, knead until you obtain a smooth and elastic dough.
RESTING: let it rest at 22-24°C for 5 minutes.
SCALING: divide the dough into 400 grams pieces for 500 grams moulds or into 800 grams pieces for 1 kg moulds.
SHAPING: roll the pieces in a round shape without forcing the dough. Place the pieces in the paper moulds with the closure on the bottom and press them well.
PROOFING: place in the proofer at 28-30°C with relative humidity of 75-80% for about 60 minutes until the dough reaches the top of the mould.
BAKING: bake at 180-190°C for about 25 minutes for 400 grams panettoni and 45 minutes for 800 grams panettoni.

FINAL COMPOSITION

The product can be packed in polythene bags as soon as it reaches a core temperature lower than 25°C.
If cool stored, the product can last up to 7-10 days.

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