



PANETTONE WITH CHESTNUT CREAM

👤 Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH - EVENING DOUGH

DOLCE FORNO

water - (28-30°C)
unsalted butter 82% fat - (morbido)
sugar
egg yolk
fresh yeast

6.500g
3.300g
1.200g
300g
500g
30g

Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe (about 2300g).

When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.

Pour egg yolk in 3 times and then add sugar.

At the end, add softened butter in 2-3 times.

Make sure that the temperature of the dough is 26-28°C.

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.

Let rise at 20-22°C with the 70-80% of relative humidity until the dough quadruples its initial volume. If the proofer room is devoid of humidifier, cover the dough with a nylon cloth.

EMULSION

chestnut spread
unsalted butter 82% fat

BURRO DI CACAO

honey
vanilla beans

1.250g
750g
90g
200g
3

Mix all the ingredients together in the planetary mixer.

SECOND DOUGH

DOLCE FORNO

unsalted butter 82% fat

egg yolk

sugar

salt

whole chestnut

DARK CHOCOLATE CHUNKS

4.500g

1.500g

2.400g

250g

110g

4.000g

1.500g

The next morning, the dough shall be slightly curved. Add DOLCE FORNO to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, salt and 1kg of egg yolk, then knead for about 10 minutes.

Pour the remaining egg yolk gradually in more times (about ½ kg each time).

Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.

Then, add the emulsion in 3 times.

At the end, gently combine candied chestnuts and DARK CHOCOLATE CHUNKS to the dough.

Let the dough rest in the proofer room at 28-30°C for about 60 minutes.

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 for another 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% for 5-6 hours, until the top of the dough is 1cm far from the edge of the mould.

At the end of the rising, leave the panettoni exposed to the air for 10 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.

FINAL COMPOSITION

Bake at 170-180°C (time depending on the weight).

As soon as they are removed from the oven, the panettoni should be placed onto the specific toothed racks and left to cool upside down for 10 hours at least before being wrapped in Moplefan bags.



Extraordinary
made simple.