



PANETTONE WITH CHESTNUT CREAM

🏠 Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH - EVENING DOUGH

INGREDIENTS

DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

sugar

egg yolk

fresh yeast

PREPARATION

6.500g Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe (about 2300g).

1.200g When the dough begins to take shape, pour the remaining water gradually
300g in more than once and keep on kneading until the dough is well-combined
500g and smooth.

30g 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

INGREDIENTS

chestnut spread
unsalted butter 82% fat
BURRO DI CACAO
honey
vanilla beans

PREPARATION

1.250g Mix all the ingredients together in the planetary mixer.
750g
90g
200g
3

SECOND DOUGH

INGREDIENTS

DOLCE FORNO
unsalted butter 82% fat
egg yolk
sugar
salt
whole chestnut
DARK CHOCOLATE CHUNKS

PREPARATION

4.500g The next morning, the dough shall be slightly curved.
1.500g Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
2.400g When well-combined, add sugar, salt and 1kg of egg yolk, then knead for
250g about 10 minutes.
110g Pour the remaining egg yolk gradually in more times (about ½ kg each
time).
4.000g Add softened butter gradually in more times (about ½ kg each time) and
1.500g 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.