



PULLMAN BREAD, GASTRONOMIC PANETTONE, SAVOURY CANAPÉS

👤 Basic level

INGREDIENTS

[PANE & LATTE](#)

flour
water
fresh yeast

PREPARATION

1.000g Knead all the ingredients reaching a smooth and homogenous dough. Let
1.000g rest for 10 minutes at 22-24°C. Divide into pieces of the desired weight and
850-900g roll them up into long loaves of the same length of the moulds. Place them
80g inside with the "closure" facing down; let to rise at 28-30°C with relative
humidity of 80% for 70-80 minutes. Check the leavening and when the
dough has filled $\frac{3}{4}$ of the mould, close with a suitable lid. When preparing
gastronomic "Panettone", the dough has not be rolled up but simply made
into a shape that enables it to be easily deposited on the bottom of the
paper moulds (which have been lightly greased), where they can then be
accurately pressed with hands, so as to reduce the risk of air pocket
formation. The toasting bread should be removed from the moulds as soon
as baking has finished. It is advisable to let the 'panettone' cool completely
before starting the filling procedure.