

PANETTONE WITH PASTEURIZED FRUIT PUREE

Advanced level



RECIPE CREATED BY:

Mirko Scarani

Pastry Chef

FIRST DOUGHT

DOLCE FORNO MAESTRO	6500g
water	3000g
fresh yeast	30g
caster sugar	300g
egg yolk	500g
unsalted butter 82% fat	1200g

-Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the water called for in the recipe.
-When the dough begins to form, add the remaining water in several additions and continue until you obtain a smooth structure.
-Add the previously mixed sugar and egg yolk in three times.
-Finish with the soft butter that will be added in 3-4 times.
-Check that the temperature of the dough is 26-28°C.
-Let it rise at 20-22°C for 12-14 hours with 70-80% humidity or if you do not have a humidifier, cover the tub with a plastic sheet.
-The dough should quadruple its volume.
WARNINGS:
-It is recommended to do a “spy” by putting 250 g of finished dough in a 1-liter jug ??to check that it has actually quadrupled.
-It is recommended to start kneading at the second speed and then, towards ¾ of the dough, finish at the first speed.
-If the temperature of the first dough is above 28°C, it will be necessary to reduce the times of the first leavening.

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Extraordinary made simple.

SECOND MIXTURE

DOLCE FORNO MAESTRO	4500g
unsalted butter 82% fat	2200g
egg yolk	1300g
caster sugar	1000g
honey	250g
salt	100g
raspberry purée	3000g
Tutta Frutta Raspberry Cesarin	4800g

-The next morning the dough should be slightly rounded.
-Mix the quantities of egg yolk, sugar, honey, salt indicated in the recipe.
-Add the quantities of DOLCE FORNO MAESTRO and 500 g of pasteurized raspberry puree to the evening dough and knead for 5-10 minutes.
-Add the pasteurized RaviFruit raspberry puree in several batches.
-Once absorbed, add the mixture of egg yolk and sugars in several batches (about half a kilo at a time).
-Add the soft butter in several batches (about half a kilo at a time), until you obtain a smooth dough.
-Check that the temperature of the dough is 26-28°C. If the temperature is lower than 26-28°C, we recommend slightly heating the semi-candied fruit on a baking tray and placing them in the oven for 1-2 minutes.
-Gently incorporate the candied raspberry seeds from Cesarin.
-Place the dough to rise in a proofing room at 28-30°C for about two hours, folding the dough every 30 minutes.
-Divide the dough into the desired sizes, then roll it up and place it on baking sheets or boards and leave it to rise for another 10 minutes.
-Roll it up again and place it in the appropriate paper molds.
-Place it in a proofing room at 28-30°C with a relative humidity of about 65/70% for 4-5 hours, until the top of the dough reaches about 1 cm from the mold; if the room does not have a humidifier, keep the dough covered with plastic sheets.
-N.B. Any flavorings that are deemed necessary to further personalize the panettone can be added to the egg yolk emulsion.

GLAZING

MANDORGLASS QUICK SP	2000g
water	1000g
melted butter	100g

- Mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflower, peanut, etc.) vigorously for a few minutes.
- Using a flexible spatula or a bag with a flat nozzle, apply a uniform layer of icing on the leavened cakes.

FINAL COMPOSITION

Once leavened, leave the panettoni exposed to the ambient air for 10 minutes so that a skin forms on the surface.
Ice with the previously made icing, decorate with granulated sugar, raw almonds and icing sugar.
Cook with the reverse cooking method, for 1Kg panettoni we recommend the following procedure: (step 1: 120°C for 15 minutes, step 2: 130°C for 10 min. step 3: 140°C for 10 min. step 4: 150°C for 10 min. step 5: 160°C for 10 min. with the valve open). The time may vary depending on the weight and the oven used, however it is always recommended to reach a temperature of 92-94°C at the core.
When taking the panettoni out of the oven, turn them upside down, using the appropriate panettoni turners.
Freshly baked panettone must be left to cool upside down for 8-10 hours before packaging in moplefan bags.
WARNINGS
How to calculate the temperature of the water in the first dough:
this method is correct if you have a diving mixer, if alternatively you have a spiral mixer, and keeping in mind that the same tends to heat the dough a lot, reduce the water temperature by at least 5°C.
To obtain the correct final temperature of the dough, let's assume 26°C, follow the diagram below.
You will necessarily need to know and therefore measure 3 values:
1) the value of the room temperature
2) the value of the temperature of the Dolce Forno
3) the value defined according to the mixer used (diving 15, spiral or planetary 20).
CALCULATION: Final Temperature 26°C x 3 (fixed number) = 78 – value 1 (e.g. 20°C) – value 2 (e.g. 18°C) – value 3 (e.g. 15) = 78-20-18-15 = 25 which will be the temperature of the water in the first mix using a diving thermometer.