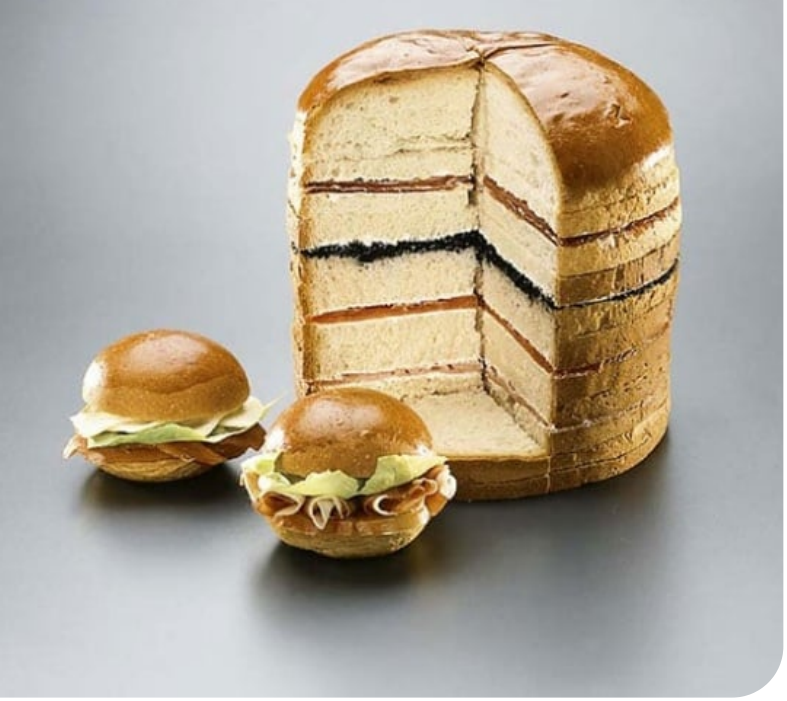


TOASTING BREAD AND GASTRONOMIC PANETTONE

Intermediate level

ROLL BURG	10000g
water	3500g
fresh yeast	350-450g

ROLL BURG g 10.000 Water g 3.500 Yeast g 450 Kneading time (spiral kneading machine): about 7-8 minutes Dough temperature: 26-27°C Resting: 10 minutes at 22-24°C Weight scaling: Toasting bread 500g for 10x10x20 cm moulds. Toasting bread 750g for 10x10x30 cm moulds. Toasting bread 1000g for 10x10x40 cm moulds. Gastronomic 'panettone' 500g for 13cm diameter paper moulds. Gastronomic 'panettone' 750g for 15cm diameter paper moulds. Gastronomic 'panettone' 1000g for 17cm diameter paper moulds. Leavening: 70-80 minutes at 28-30°C Baking: for toasting bread: 60 minutes at 210°C for 500g gastronomic 'panettone': 40 minutes at 210°C for 750g gastronomic 'panettone': 50 minutes at 210°C for 1000g gastronomic 'panettone':60 minutes at 210°C METHOD: knead everything together for as long as is necessary to obtain a uniform consistency. After 10 minutes' resting, cut into pieces of the desired size and procede as described hereafter. To produce toasting bread, roll up the pieces into long loaf shapes until they have the same length as the moulds, then place them inside with the closure towards the bottom; leave to rise at 28-30°C with relative humidity of 80% for 70-80 minutes. Check the rising and when the dough has filled 3/4 of the mould, close with a suitable lid. When making gastronomic 'panettone', the dough must not be rolled out 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 moulds should be suitable for 'panettone' production. 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.