



# PANETTORE WITH CEREALS AND SEEDS

👤 Intermediate level

LARGE LEAVENED PRODUCT

## FIRST DOUGH

### INGREDIENTS

DOLCE FORNO

DECORGRAIN

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

### PREPARATION

- 6.500g Knead DOLCE FORNO, DECORGRAIN, yeast and 2/3 of the dose of water
- 1.000g indicated in the recipe.
- 3.300g When the dough begins to take shape, pour the remaining water gradually
- 1.100g in more than once and keep on kneading until the dough is well-combined
- 25g and smooth.
- At the end, add softened butter in 3-4 times.
- Keep on kneading until the dough looks smooth and dry (the kneading time shall be about 30-35 minutes).
- Make sure that the temperature of the dough is 26-28°C.
- Let rise for 12-14 hours at 22-24°C with the 70-80% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
- The dough shall quadruple its initial volume.
- ADVICE:
- 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.
- We suggest to begin to knead at second speed and then, when at  $\frac{3}{4}$  of the kneading time, change to first speed and bring the kneading to end.

## SECOND DOUGH

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### INGREDIENTS

DOLCE FORNO

DECORGRAIN

unsalted butter 82% fat

egg yolk

caster sugar

honey

salt

raisins

diced candied orange

diced candied citron

### PREPARATION

4500g The next morning, the dough shall be slightly curved.

600g Add DOLCE FORNO and DECORGRAIN to the first dough and knead for 5-10 minutes.

2000g  
2400-2500g When well-combined, add sugar, honey, salt and 1kg of egg yolk, then knead for about 10 minutes.

800g Pour the remaining egg yolk gradually in more times (about ½ kg each time) and knead until well-structured and smooth.

200g Add softened butter gradually in more times (about ½ kg each time) and keep on kneading until the dough is smooth.

100g  
3000g Make sure that the temperature of the dough is 26-28°C (if the temperature is lower, we recommend to slightly heat raisins and candied fruit by baking them for 1-2 minutes).

1500g  
500g

At the end, gently combine candied fruit and raisins to the dough.

Let the dough rest in the proofer room at 30°C for about 50 minutes.

At the end of the resting time, divide the dough into portions of the required size and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest for another 15-20 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 nearly leans out of the edge of the mould.

If the proofer room is devoid of humidifier, cover the dough with plastic sheets.

## Final composition

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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, 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.

Bake at 170-190°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-95°C.

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 8-10 hours at least before being wrapped in Moplefan bags.

### **LABEL DECLARATION for end products made with DOLCE FORNO:**

End products made with Irca recipes have to be put up for sale with the following mandatory information.

PANETTONE WITH CEREALS AND SEEDS- Ingredients: type 0 **soft wheat** flour, **butter**, raisins (declare the ingredients of the raisins you use), **egg** yolk, sugar, cereal & seed mix (5.5%) (**sesame** seed (2.2%), sunflower seed (1.2%), linseed (1.1%), **spelt** oat (1%).), diced candied orange (declare the ingredients of the candied fruit you use), **milk** (rehydrated), fructose, diced candied citron (declare the ingredients of the candied fruit you use), dried sourdough (**wheat**), E471 emulsifier, salt, yeast, natural flavorings. The product may contain traces of **soy** and **nuts**.

**If you use DOLCE FORNO TRADITION**, do not indicate E471 emulsifier and milk among the ingredients.

Additional decorative ingredients must be declared.

*Declare potential allergens due to cross contamination.*