



PANETTONE ALBICOCCA E CAMELLO

👨‍🍳 Advanced level

Semi-candied apricot and caramel drops leavened cake



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO

water
fresh yeast
caster sugar
egg yolk
unsalted butter 82% fat

6500g
3300g
30g
300g
500g
1200g

Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water called for in the recipe (about 2300 g).

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. Leave to 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.

SECOND DOUGHT

DOLCE FORNO MAESTRO

unsalted butter 82% fat

egg yolk

caster sugar

honey

salt

water

Tuttafrutta Albicocca Cesarin

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

Tuttafrutta Albicocca Cesarin

CARAMEL CUBES

4500g

2200g

2300g

1000g

250g

100g

1200g

400g

150g

4500g

3500g

The next morning the dough should be slightly rounded.

Mix the quantities of egg yolk, sugar, honey, salt and orange gold paste indicated in the recipe.

Add the quantities of DOLCE FORNO MAESTRO to the evening dough and knead for 5-10 minutes.

Add the water in several batches.

Once absorbed, add the sugars, salt, vanilla, honey and chopped pears.

When well absorbed, add the egg yolk in three batches.

Add the soft butter in several batches (about half a kilo at a time), until you obtain a smooth dough.

Gently incorporate the TUTTAFRUTTA and the CARAMEL CUBES.

Place the dough in a leavening cell at 28-30°C for about an hour and a half, folding the dough every 30 minutes.

Divide the dough into the desired portions, then roll up and place on baking sheets or boards and leave to rise for another 10 minutes.

Roll up again and place in the appropriate paper molds.

Place in a leavening cell at 28-30°C with relative humidity of about 70% for 4-5 hours, until the top of the dough reaches about 1 cm from the mold; if the cell does not have a humidifier, keep the dough covered with plastic sheets.

FINAL COMPOSITION

Once leavened, leave the panettone exposed to the ambient air for 10 minutes so that a skin forms on the surface. Using a sharp knife, make two superficial incisions forming a cross (the cuts to be made on the surface of the panettone must not be too deep and are necessary to give the finished product its characteristic and traditional shape).

Cut the four flaps under the skin by pulling them and turning them outwards, then grease them with butter and return them to their initial position.

Cook using the reverse cooking method, for 1kg panettone 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 removed from the oven, turn the panettone upside down, using the appropriate panettone turners.

Freshly baked panettone must be left to cool upside down for 8-10 hours before packaging in moplefan bags.



Extraordinary
made simple.