

VALTELLINESE PANDOLCE

Intermediate level

DOLCE FORNO	6.500g
water - (28-30°C)	3.400g
unsalted butter 82% fat - (morbido)	1.000g
fresh yeast	20g

FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water (28-30°C) g 3.400 Butter (soft) g 1.000 Yeast g 20 FINAL DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 4.700 Butter (soft) g 2.000 Sugar g 650 Salt g 60 Whole eggs g 2.000 Sultanas g 14.000 Dried figs g 3.500 Diced candied orange g 1.500 Diced candied citron g 700 Walnuts g 4.500 Unprocessed almonds g 2.500 The evening dough must have a smooth, dry look. Check that the temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled. Add the required quantities of DOLCE FORNO, sugar, salt and 3/4 of the butter to the evening dough; knead until it has a smooth consistency, then gradually add the egg yolk and continue to work the dough until it tends to detach itself from the walls of the kneading machine. Add the remaining melted butter and delicately incorporate the sultanas, figs, walnuts, almonds and candied fruit. Check that the dough temperature is between 26 and 28°C. Leave in a rising room at 28-30°C for about 90 minutes; divide into pieces of the desired size, roll them up and place on sheets or boards and leave to rest for another 15minutes. Roll up tightly again to give them the traditional Swiss roll shape and place them on baking sheets with ovenproof paper. Leave in a rising room at 28-30°C with relative humidity of about 70% for 4-6 hours. Leave the 'panettoni' exposed to the air for 10 minutes until a film appears on the surface. Glaze with beaten egg and bake at 180-190°C, time depending on product weight. As soon as they are removed from the oven, the 'panettoni' should be left to cool for about 10 hours before being wrapped in Moplefan bags.

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