



VALTELLINESE PANDOLCE

chef Intermediate level

INGREDIENTS

DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

PREPARATION

6.500g FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water
3.400g (28-30°C) g 3.400 Butter (soft) g 1.000 Yeast g 20 FINAL DOUGH: DOLCE
1.000g FORNO or DOLCE FORNO TRADITION g 4.700 Butter (soft) g 2.000 Sugar g
20g 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
'panettone' 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 'panettone'
should be left to cool for about 10 hours before being wrapped in Moplefan
bags.