

BAULETTO ALLE PERE E CIOCCOLATO FONDENTE DOMORI

Advanced level

Leavened cake with pear cubes and dark chocolate chips



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
water	3300g
fresh yeast	30g
caster sugar	300g
egg yolk	500g
unsalted butter 82% fat	1200g

Start the dough with the DOLCE FORNO MAESTRO, 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	4500g
water	1200g
unsalted butter 82% fat	2200g
egg yolk	2300g
caster sugar	1000g
honey	250g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	200g
Cubetti di pera Cesarin	400g
salt	100g
Cubetti di pera Cesarin	4000g
VIDAMÀ GOCCE DARK 60%	4000g

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.
Add the sugar, salt, honey, finely chopped TUTTAFRUTTA PERA, Joypaste Vanilla, then, in several batches, the egg yolk.
Add the soft butter in several batches (about half a kilo at a time), until you obtain a smooth dough.
Gently incorporate the TUTTAFRUTTA PERA and then the VIDAMA DOMORI chocolate chips.
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.
N.B. Any flavorings that are deemed necessary to further personalize the panettone can be added to the egg yolk emulsion.

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.