



# BAULETTO ALLE PERE E CIOCCOLATO FONDENTE DOMORI

chef Advanced level

Leavened cake with pear cubes and dark chocolate chips

## FIRST DOUGH

### INGREDIENTS

#### DOLCE FORNO MAESTRO

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

### PREPARATION

6500g Start the dough with the DOLCE FORNO MAESTRO, the yeast and 2/3 of the  
3300g water called for in the recipe (about 2300 g).  
30g When the dough begins to form, add the remaining water in several  
300g additions and continue until you obtain a smooth structure.  
500g Add the previously mixed sugar and egg yolk in three times.  
1200g 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 DOUGH

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### INGREDIENTS

#### DOLCE FORNO MAESTRO

water  
unsalted butter 82% fat  
egg yolk  
caster sugar  
honey

#### JOYPASTE VANIGLIA MADAGASCAR/BOURBON

Cubetti di pera Cesarin  
salt  
Cubetti di pera Cesarin  
VIDAMÀ GOCCE DARK 60%

### PREPARATION

4500g The next morning the dough should be slightly rounded.  
1200g Mix the quantities of egg yolk, sugar, honey, salt and orange gold paste  
2200g indicated in the recipe.  
2300g Add the quantities of DOLCE FORNO MAESTRO to the evening dough and  
1000g knead for 5-10 minutes.  
250g Add the water in several batches.  
200g Add the sugar, salt, honey, finely chopped TUTTAFRUTTA PERA, Joypaste  
400g Vanilla, then, in several batches, the egg yolk.  
100g Add the soft butter in several batches (about half a kilo at a time), until you  
4000g obtain a smooth dough.  
4000g Gently incorporate the TUTTAFRUTTA PERA and then the VIDAMA DOMORI  
4000g 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

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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.