

PANETTONE FIGS AND CHOCOLATE

Advanced level

End of year special Panettone brought to you by Federico & Lars.

FIRST DOUGH

DOLCE FORNO	6500g
water	2400g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat	2000g
yeast	30g

Knead DOLCE FORNO , yeast and all the water for 5-10min.
When the dough is stiff add sugar and then gradually the yolks ,keep kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise in a proover for 12-14 hours at 22-24°C with the 70-80% of relative humidity.
If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.

CHOCOLATE GANACHE

MINUETTO FONDENTE SANTO DOMINGO 75%	1250g
CACAO IN POLVERE	125g
water	1250g
honey	500g
sugar	500g
unsalted butter 82% fat	1300g
salt	100g

Emulsify all the ingrediens togheter using a blender
Cover with plastic wrap and allow to set, room-temperature, overnight.

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Extraordinary made simple.

SECOND DOUGH

DOLCE FORNO	3500g	Add DOLCE FORNO and water to the first dough and knead for 5-10 minutes.
egg yolk	900g	When combined start adding the egg yolk in 3 times.
MINUETTO FONDENTE SANTO DOMINGO 75%	3000g	Add the ganache in 4 round.
candied fruits	2000g	Finish the dough by adding the inclusions.
		Let the dough rest in the proover room at 28-30°C for about one hour.
		Divide the dough into 1100g portions and roll each portion up into into a ball shape.
		Move onto boards or trays and leave to rest in the proover at 28-30°C for another 10-15 minutes.
		Roll them up tight again and transfer into 1kg paper moulds.
		Put in the proofer room at 28-30°C with relative humidity of about 70-80% for 3-4 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proover is devoid of humidifier, cover the dough with plastic sheets.

FINAL COMPOSITION

When the panettones are fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.
Score the surface using a sharp knife.
Bake at 165-185°C for 50-55 minutes or until reached the internal temperature of 92-95°C.
Once baked hang them upside-down using the specific rack.
Cool the complitly for 8-10 hours.
Decorate with COVERDECOR DARK CHOCOLATE and SHAVINGS FLAT DARK DOBLA.