



PISTACHIO CLOUD

👤 Advanced level

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

FIRST DOUGH

INGREDIENTS

DOLCE FORNO

water
caster sugar
egg yolk
unsalted butter 82% fat
yeast

PREPARATION

6500g Knead DOLCE FORNO , yeast and all the water for 5-10min.
2400g When the dough is stiff add sugar and then gradually the yolks ,keep
500g kneading until the dough is well-combined and smooth.
1600g At the end, add softened butter in 3-4 times.
2000g Make sure that the temperature of the dough is 26-28°C.
30g Let rise in a proofer 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.

PISTACHIO GANACHE

INGREDIENTS

JOYPASTE PISTACCHIO 100%

water
honey
sugar
unsalted butter 82% fat
salt

PREPARATION

1200g Emulsify all the ingredients together using a blender
1000g Cover with plastic wrap and allow to set, room-temperature, overnight.
350g
700g
1400g
110g

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

water
egg yolk
pistachios

PREPARATION

3500g Add DOLCE FORNO and water to the first dough and knead for 5-10
400g minutes.
1200g When combined start adding the egg yolk in 3 times.
3000g Add the ganache in 4 rounds.
Finish the dough by adding the pistachio nuts.
Let the dough rest in the proofer room at 28-30°C for about one hour.
Divide the dough into 185g portions and roll each portion up into a ball shape.
Move onto boards or trays and leave to rest in the proofer at 28-30°C for another 10-15 minutes.
Roll them up tight again and transfer 6 balls per 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 proofer room is devoid of humidifier, cover the dough with plastic sheets.

Final composition

When the cloud is fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.

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 completely for 8-10 hours.

Decorate with COVERDECOR PISTACCHIO and MINI PETALS GREEN DOBLA.

For an extra pistachio experience fill each ball of the pistachio cloud with CHOCOCREAM PISTACHIO, to create an amazing pull apart dessert!