



# PISTACHIO CLOUD

🏠 Advanced level

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

## FIRST DOUGH

### DOLCE FORNO

water  
caster sugar  
egg yolk  
unsalted butter 82% fat  
yeast

6500g  
2400g  
500g  
1600g  
2000g  
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 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

### JOYPASTE PISTACCHIO 100%

water  
honey  
sugar  
unsalted butter 82% fat  
salt

1200g  
1000g  
350g  
700g  
1400g  
110g

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

## SECOND DOUGH

### DOLCE FORNO

water

egg yolk

pistachios

3500g

400g

1200g

3000g

Add DOLCE FORNO and water to the first dough and knead for 5-10 minutes.

When combined start adding the egg yolk in 3 times.

Add the ganache in 4 round.

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 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 a part dessert!



Extraordinary  
made simple.