

PANETTONE - GOLD RECIPE

Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH

DOLCE FORNO	6.500g
water - (28-30°C)	3.300g
fresh yeast - (morbido)	30g
caster sugar	300g
egg yolk	500g
unsalted butter 82% fat	1.200g

Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe (about 2300g).
When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.
Add sugar and then pour egg yolk in 3 times.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise for 12-14 hours at 20-22°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.
ADVICE:
-We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
-We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
-If the temperature of the first dough is higher than 28°C, you have to shorten the first rising time.
-If you use a spiral kneading machine or a planetary mixer with the hook attachment, you have to reduce the dose of water from 3300g down to 3100g in the first dough making.

SECOND DOUGH

DOLCE FORNO	4.500g
unsalted butter 82% fat - (morbido)	2.200g
egg yolk	2.300g
caster sugar	1.000g
honey	100g
salt	100g
raisins	3.500g
diced candied orange	1.750g
diced candied citron	750g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt, honey and 1kg of egg yolk, then knead for about 10 minutes.
Pour the remaining egg yolk gradually in more times (about ½ kg each time).
Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.
At the end, gently combine raisins and candied fruit.
Let the dough rest in the proofer room at 28-30°C for about 60 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
Move onto boards or trays and leave to rest for another 20 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough is 1cm far from the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.
N.B. If you want to add some flavourings to personalize your products, you can add them to the second dough.

FINAL COMPOSITION

At the end of the rising, leave the panettoni exposed to the air for 10 minutes until a light film forms over the surface.
With a small, sharp knife, make two superficial cuts to create a cross (these cuts shall not be deep and are necessary to give end product the typical and traditional shape).
Cut the dough under the 4 flaps while throwing and folding them back, then place a pat of butter and return the 4 flaps back to the original position.
Bake at 170-190°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-94°C.
As soon as they are removed from the oven, the panettoni should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.

LABEL DECLARATION for end products made with DOLCE FORNO:
End products made with Irca recipes have to be put up fo sale with the following mandatory information.

PANETTONE - Ingredients: type 0 wheat flour, raisins (declare the ingredients of the raisins you use), butter, egg yolk, sugar, diced candied orange (declare the ingredients of the candied fruit you use), milk (rehydrated), diced candied citron (declare the ingredients of the candied fruit you use), fructose, honey, dried sourdough (wheat), E471 emulsifier, salt, yeast, flavorings. The product may contain traces of soy and nuts. Additional decorative ingredients must be declared. Declare potential allergens due to cross contamination.

LABEL DECLARATION for end products made with DOLCE FORNO TRADITION:
End products made with Irca recipes have to be put up fo sale with the following mandatory information.

PANETTONE - Ingredients: type 0 wheat flour, raisins (declare the ingredients of the raisins you use), butter, egg yolk, sugar, diced candied orange (declare the ingredients of the candied fruit you use), water, diced candied citron (declare the ingredients of the candied fruit you use), fructose, honey, dried sourdough (wheat), salt, yeast, flavorings. The product may contain traces of soy and nuts. Additional decorative ingredients must be declared. Declare potential allergens due to cross contamination.