

PANETTONE - RICH RECIPE

Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH

DOLCE FORNO	6.500g
water - (28-30°C)	3.300g
unsalted butter 82% fat - (morbido)	1.000g
fresh yeast	20g

Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe.
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.
At the end, add softened butter in 2-3 times.
Make sure that the temperature of the dough is 26-28°C.
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.
Let rise for 12-14 hours at 20-22°C with the 70-80% in the proofer room, until the dough quadruples its initial volume. If the proofer room is devoid of humidifier, cover the dough with a nylon cloth.

SECOND DOUGH

DOLCE FORNO	4500g
unsalted butter 82% fat	2000g
egg yolks	2400g
caster sugar	800g
salt	90g
raisins	3000g
diced candied orange	1500g
diced candied citron	500g

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 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 PEPITE DI CIOCCOLATO.
Let the dough rest at 28-30°C for about 45-60 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape (consider 1.1kg of dough to make a 1kg panettone).
Move onto boards or trays and leave to rest for another 15-20 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%, until the top of the dough nearly leans out of 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).
Place a pat of butter in the middle of the cross and bake at 170-180°C (time depending on the weight) 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 **soft 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), fructose, diced candied citron (declare the ingredients of the candied fruit you use), dried sourdough (**wheat**), E471 emulsifier, salt, flavorings, yeast.

The product may contain traces of **soy** and **nuts**.

If you use DOLCE FORNO TRADITION, do not indicate E471 emulsifier and milk among the ingredients.
Additional decorative ingredients must be declared.
Declare potential allergens due to cross contamination.