



# PISTACHIO PANETTONE (PLATINUM RECIPE)

chef Advanced level

Large leavened products

## FIRST DOUGH

### INGREDIENTS

#### DOLCE FORNO MAESTRO

water  
egg yolk  
caster sugar  
unsalted butter 82% fat  
yeast

### PREPARATION

6500g Knead DOLCE FORNO MAESTRO, yeast and all the dose of water indicated in  
2400g the recipe.

1600g When the dough begins to take shape pour the sugar and then the  
500g yolks gradually in more than once and keep on kneading until the dough is  
2000g well-combined and smooth.

30g 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 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.

#### 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  $\frac{3}{4}$  of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dough (we suggest you to use 2300 gr)

## PISTACHIO GANACHE

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### INGREDIENTS

JOYPASTE PISTACCHIO 100%

water

### PREPARATION

1200g -Mix the JOYPASTE PISTACCHIO 100% with hot water.

1000g -Cover with plastic wrap and allow to set, room-temperature, overnight.

## SECOND DOUGH

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### INGREDIENTS

DOLCE FORNO MAESTRO

water

egg yolk

unsalted butter 82% fat

caster sugar

salt

honey

chopped pistachios

### PREPARATION

3500g The next morning, the dough shall be slightly curved.

400g Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-

1500g 10 minutes.

1400g When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.

800g Meantime, prepare a mixture of softened butter and honey. Once the mixture is ready, add it to the dough in 3 times.

500g Add the hydrated pistachio ganache and the chopped pistachios.

2500g Let the dough rest in the proofer room at 28-30°C for about one hour.

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 at 28-30°C for another 10-15 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 70-80% 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.

## GLAZE

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### INGREDIENTS

COVERDECOR PISTACCHIO

### PREPARATION

qb Heat the COVERDECOR PISTACCHIO at 50°C

## Final composition

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At the end of the rising, leave the panettone exposed to the air for 20-25 minutes until a light film forms over the surface.

With a small, sharp knife, make two superficial cuts to create a cross, 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 165-185°C, time depending on the weight (consider about 35-40 minutes for 500g panettone and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-95°C.

As soon as they are removed from the oven, the panettone should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefán bags.

Glaze with COVERDECOR PISTACCHIO and decorate with CURLS GREEN DOBLA and some pistachios