



PANETTONE APRICOT AND CARAMEL

👤 Advanced level

Delicious variation of this classic Italian pastry.

First dough

INGREDIENTS

DOLCE FORNO

water
unsalted butter
egg yolk
sugar
yeast

PREPARATION

6500g Put the Dolce Forno and 2/3 of the water in the mixer. When the gluten is almost elastic, add the remaining water slowly, then the egg yolk and sugar, the yeast and finally the butter.
3000g
1000g
500g The final temperature of the dough should be between 26-28°C. Put the dough in a large buttered oval bucket and put it in the leavening chamber at 20°C for 12-14h.
300g
35g The dough should quadruple its volume.

Ganache

INGREDIENTS

SINFONIA CARAMEL ORO
apricot purée

PREPARATION

1500g Heat the apricot puree to 50°C and emulsify with a blender the melted
1500g SINFONIA CARAMEL ORO
Let stand at room temperature overnight.

Second dough

INGREDIENTS

DOLCE FORNO

unsalted butter

egg yolk

apricot purée

sugar

honey

salt

Tuttafrutta Albicocca Cesarin

GOCCIOLONI CIOCCOLATO AL LATTE

PREPARATION

- 4500g The following morning the dough should be quadrupled and slightly
2000g rounded.
2000g -Add the required quantities of DOLCE FORNO MAESTRO, puree to the
300g evening dough and knead for 5-10 minutes.
950g -Once the ingredients have been absorbed, add the sugar, salt and a part of
300g the egg yolk.
100g -Then add the remaining egg yolk twice.
2000g -Separately create the mixture of soft butter and honey and incorporate it
2000g into the dough 4 times.
- incorporate the drops into the milk and the whole apricot fruit
-Place the dough to point in a leavening cell at 28-30°C for 90 minutes.
- Divide the dough into the desired sizes, (550g for 500g panettone, and
1100g for 1000g panettone) then roll up and place on baking trays or boards
and leave to rest for another 20 minutes at 28-30°C.
-Roll up again and place in the appropriate paper moulds.
-Place in a leavening cell at 28-30°C with relative humidity of approximately
60-70% for 4-5 hours, until the top of the dough reaches approximately 1 cm
from the mould; if the cell does not have a humidifier, keep the pastries
covered with plastic sheets.

dipping

INGREDIENTS

COVERDECOR WHITE CHOCOLATE

SINFONIA CARAMEL ORO

PREPARATION

- 120g Melt the coverdecord white at 50 degrees, add the sinfonia caramel oro in
280g tempera and dip the panettone

Final composition

Once leavening is complete, leave the panettone exposed to the air for 20-25 minutes so that a skin forms on the surface.

-With a sharp knife, make two superficial incisions forming a cross (the cuts to be made on the surface of the panettone must not be too deep and are necessary to give the finished product its characteristic and traditional shape).

-Cut the four edges under the skin and insert a small knob of cold butter in the center of the panettone.

-Cook at 165-185°C for variable times depending on the weight (approximately 35-40 minutes for 500 gram panettone, 50-60 minutes for 1000 gram panettone), until reaching 93-94°C at the core.

-Upon exiting the oven, turn the panettone upside down, using the appropriate panettone turners.

- Freshly baked panettone must be left to cool upside down for 8-10 hours before packaging in moplefan bags.