



PANETTONE APRICOT AND CARMEL

👤 Advanced level

Delicious variation of this classic Italian pastry.



RECIPE CREATED BY:

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Pasticciere

FIRST DOUGH

DOLCE FORNO

water
unsalted butter
egg yolk
sugar
yeast

6500g
3000g
1000g
500g
300g
35g

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.

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.

The dough should quadruple its volume.

GANACHE

SINFONIA CARMEL ORO
apricot purée

1500g
1500g

Heat the apricot purée to 50°C and emulsify with a blender the melted SINFONIA CARMEL ORO. Let stand at room temperature overnight.

SECOND DOUGH

DOLCE FORNO

unsalted butter
egg yolk
apricot purée
sugar
honey
salt

Tuttafrutta Albicocca Cesarin

GOCCIOLONI CIOCCOLATO AL LATTE

4500g
2000g
2000g
300g
950g
300g
100g
2000g
2000g

The following morning the dough should be quadrupled and slightly rounded.

- Add the required quantities of DOLCE FORNO MAESTRO, puree to the evening dough and knead for 5-10 minutes.
- Once the ingredients have been absorbed, add the sugar, salt and a part of the egg yolk.
- Then add the remaining egg yolk twice.
- Separately create the mixture of soft butter and honey and incorporate it 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

COVERDECOR WHITE CHOCOLATE

SINFONIA CARAMEL ORO

120g
280g

Melt the coverdecord white at 50 degrees, add the sinfonia caramel oro in 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.



Extraordinary
made simple.