

# **VEGAN LEAVENED PRODUCT**

## FIRST DOUGH

### **INGREDIENTS**

DOLCE FORNO MAESTRO

sugar

water

Margarine

fresh yeast

### PREPARATION

6000g - Start the dough with DOLCE FORNO, the yeast and 2/3 of the water in the

3]50a - When the dough begins to form, add the sugar and the remaining water 1000g several times and continue until a smooth structure is obtained.

- $\overline{_{30a}}$  Finish with the creamed margarine, which will be added 2 to 3 times.
  - Check that the temperature of the dough is 26-28 °C.
  - Place to rise at 20-21 °C with a humidity of 70-80% or if not covered by a nylon cloth, for 12-14 hours or up to a quadrupled volume.
  - It is advisable to create a spy weighing 250 grams of dough in a 1 liter jug, when the next morning, the dough will reach the climax of the jug, the dough will be ready to make the second dough.

## **SECOND DOUGH**

### **INGREDIENTS**

**DOLCE FORNO MAESTRO** 4000g 200g water Plant based milk 1700g 180g Margarine caster sugar salt

## **ZUCCHERO INVERTITO**

vanilla beans candied orange paste curcuma powder raisins candied orange peel cubes

1000g	
600g	PREPARATION

 $_{\rm 80g}\,$  - Heat the soya drink, add the soya lecithin and the turmeric, mix with a  $_{\rm 130g}\,$  hand mixer.

- make an emulsion with margarine, invert sugar, vanilla and orange paste.
- When the dough has quadrupled, place the leavened mass in the plunger, add the DOLCE FORO and allow to stir for 10 minutes, until the glutinous mesh is well formed.
- 2500g Add water, the granulated sugar, salt and a part of the soya drink and leave 2000g to knead to form a lysine paste.
  - Add the remaining soya drink several times.
  - Incorporate margarine emulsion in several portions.
  - Finally, add the candied fruit and raisins.
  - Check that the temperature of the dough is 26-28 °C.
  - Place the dough at 28-30 °C for 45-60 minutes.
  - Divide the dough into the desired pieces and roll up (for "leavened" from 1 kg to 1,1kg pieces).
  - Make a preform and place the dough on baking trays and leave to cook for another 15-20 minutes.
  - Roll again tightly and place in paper moulds.
  - Place in a proving cell at 28-30,0 °C with a relative humidity of about 70%, for 4/5 hours, until the top of the dough reaches about 1 cm from the mould; if the cell does not have a humidifier, keep the panettone covered with plastic sheets.

## **Final composition**

- After leavening, leave the panettone exposed to ambient air for 10-15 minutes to form a skin on the surface.
- Use a sharp knife to make two surface cross-shaped incisions.
- Cut the four flaps under the skin and insert a small knob of cold margarine in the centre of the panettone.
- Bake at 165 °C for varying times by weight (40-45 minutes for 1000 g), to 92-94 °C at the heart.
- When leaving the oven, turn the leavened dough upside down, using the panettone turners.
- Fresh-baked yeasts must be allowed to cool upside down for 8 to 10 hours before wrapping in moplefan bags.