

VEGAN LEAVENED PRODUCT

Advanced level



RECIPE CREATED BY:

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Pastry Chef

FIRST DOUGH

DOLCE FORNO MAESTRO	6000g
sugar	150g
water	3150g
Margarine	1000g
fresh yeast	30g

- Start the dough with DOLCE FORNO, the yeast and 2/3 of the water in the recipe.
- When the dough begins to form, add the sugar and the remaining water several times and continue until a smooth structure is obtained.
- Finish with the creamed margarine, which will be added 2 to 3 times.
- Check that the temperature of the dough is 26-28 ºC.
- Place to rise at 20-21 ºC 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

DOLCE FORNO MAESTRO	4000g
water	200g
Plant based milk	1700g
	180g
Margarine	1000g
caster sugar	600g
salt	80g
ZUCCHERO INVERTITO	130g
vanilla beans	10g
candied orange paste	250g
curcuma powder	15g
raisins	2500g
candied orange peel cubes	2000g

- Heat the soya drink, add the soya lecithin and the turmeric, mix with a 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.
- Add water, the granulated sugar, salt and a part of the soya drink and leave 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 ºC.
- Place the dough at 28-30 ºC 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 ºC 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 ºC for varying times by weight (40-45 minutes for 1000 g), to 92-94 ºC 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.