



VEGAN LEAVENED PRODUCT

chef Advanced level

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 150g recipe.

3150g - When the dough begins to form, add the sugar and the remaining water 1000g several times and continue until a smooth structure is obtained.

30g - 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

water

Plant based milk

Margarine

caster sugar

salt

ZUCCHERO INVERTITO

vanilla beans

candied orange paste

curcuma powder

raisins

candied orange peel cubes

PREPARATION

4000g - Heat the soya drink, add the soya lecithin and the turmeric, mix with a 200g hand mixer.

1700g - make an emulsion with margarine, invert sugar, vanilla and orange paste.

180g - When the dough has quadrupled, place the leavened mass in the plunger, 1000g add the DOLCE FORO and allow to stir for 10 minutes, until the glutinous 600g mesh is well formed.

80g - Add water, the granulated sugar, salt and a part of the soya drink and leave to knead to form a lysine paste.

130g - Add the remaining soya drink several times.

10g - Incorporate margarine emulsion in several portions.

250g - Finally, add the candied fruit and raisins.

15g - Check that the temperature of the dough is 26-28 °C.

2500g - Place the dough at 28-30 °C for 45-60 minutes.

2000g - 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.