



# VEGAN LEAVENED PRODUCT

👤 Advanced level



**RECIPE CREATED BY:**

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Pastry Chef

## FIRST DOUGH

### DOLCE FORNO MAESTRO

sugar  
water  
Margarine  
fresh yeast

6000g  
150g  
3150g  
1000g  
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 °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

### 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

4000g

200g

1700g

180g

1000g

600g

80g

130g

10g

250g

15g

2500g

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 °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.



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