



PANETTONE GASTRONOMICO

👤 Advanced level

LEAVENED PRODUCT



RECIPE CREATED BY:

Antonio Losito
Pasticciere e Gelatiere

DOUGH

DOLCE FORNO MAESTRO

all-purpose flour
milk 3.5% fat
eggs
fresh yeast
egg yolk
unsalted butter 82% fat
salt

1.000g
1000g
800g
250g
40g
120g
460g
40g

Knead DOLCE FORNO MAESTRO, yeast, milk and eggs until the dough is soft and velvet smooth. Add egg yolk, salt and knead until they will be completely absorbed. At the end, add softened butter in 3-4 times. Portion the dough as you prefer, roll each portion tight in a ball shape and put in the panettone mold. Let rise at 28-30°C with 70-80% of humidity, until the dough will reach the mold border.

FINAL COMPOSITION

Brush the surface with beaten egg.
Pour a small quantity of water along the dough border.
Bake at 170-180°C.

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Extraordinary
made simple.