



PANETTONE GASTRONOMICO

👤 Advanced level

LEAVENED PRODUCT

DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

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

PREPARATION

1.000g Knead DOLCE FORNO MAESTRO, yeast, milk and eggs until the dough is soft and velvet smooth.
1000g
800g Add egg yolk, salt and knead until they will be completely absorbed.
250g At the end, add softened butter in 3-4 times.
40g Portion the dough as you prefer, roll each portion tight in a ball shape and put in the panettone mold.
120g Let rise at 28-30°C with 70-80% of humidity, until the dough will reach the mold border.
460g
40g

Final composition

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



RECIPE CREATED BY:

ANTONIO LOSITO

PASTICCIERE E GELATIERE