



PANETTONE GASTRONOMICO

chef 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
1000g and velvet smooth.
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
120g put in the panettone mold.
460g Let rise at 28-30°C with 70-80% of humidity, until the dough will reach the
40g 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.