

PANETTONE GASTRONOMICO

Advanced level

LEAVENED PRODUCT



RECIPE CREATED BY:

Antonio Losito

Pasticciere e Gelatiere

DOUGH

DOLCE FORNO MAESTRO	1.000g
all-purpose flour	1000g
milk 3.5% fat	800g
eggs	250g
fresh yeast	40g
egg yolk	120g
unsalted butter 82% fat	460g
salt	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 prefere, 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.