

PANETTONE COFFEE HAZELNUTS

End of year special Panettone brought to you by Federico & Lars.

FIRST DOUGH

INGREDIENTS

DOLCE FORNO

water caster sugar egg yolk unsalted butter 82% fat yeast

PREPARATION

Combine DOLCE FORNO, yeast and water, knead for at least 10 minutes.
When the dough begins to form, add sugar and a little bit of egg yolk, then add the remaining yolk in several rounds until a smooth structure is obtained.

2000g Finish with the soft butter which will be added 3-4 times.

Check that the temperature of the dough is between 26-28 ° C.

Place the dough in a container and let it proove in a proover at 22-24 ° C for

12-14 hours with 70-80% humidity.

The dough is ready when has reached 4 times it's volume.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO	3500g
egg yolk	1250g
unsalted butter 82% fat	1700g
caster sugar	700g
water	800g

honey salt GRANELLA DI NOCCIOLA SFERETTE CIOCCOLATO CAFFE' 350g 110a PREPARATION

2000g Start kneading the first dough with the DOLCE FORNO and water for 5-10 3000g minutes.

Once the ingredients have been combined, add the sugar, salt, honey and part of the yolk and continue to knead.

Then add the remaining yolk in 2 times.

Start adding soft butter in 4 times, until fully absorbed.

Check that the temperature of the dough is 26-28 ° C.

Gently incorporate the inclusions.

Place the dough in a proover at 28-30 ° C for 60-70 minutes.

Divide the dough into 1100g then roll them up and place on trays or boards and let it rise in the prover for another 20 minutes at 28-30 ° C.

Roll up again and place in 1kg paper molds.

Put in a leavening cell at 28-30 ° C with relative humidity of about 60-70% for 4-5 hours, until the top of the dough reaches about 1 cm from the mold.

Final composition

Once fully prooved leave the panettone at room temperature for 20-25 minutes until obatined a dry skin on the surface.

With a sharp knife, make two superficial incisions forming a cross.

Bake at 165-185 °C for 50-60 minutes until reaching 92-94 °C at the core.

Once they come out of the oven, turn the panettone upside down, using the panettone racks.

Freshly baked panettone must be left to cool upside-down for 8-10 hours before being packaged in moplefan bags.

Glaze the panettone with the two COVERDECORS, creating a marbled effect.

Decorate with MOCCA BEANS and LEAVES MARBLED DOBLA.