



# PANETTONE COFFEE HAZELNUTS

👤 Advanced level

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

6500g Combine DOLCE FORNO, yeast and water, knead for at least 10 minutes.  
2400g When the dough begins to form, add sugar and a little bit of egg yolk, then  
500g add the remaining yolk in several rounds until a smooth structure is  
1600g obtained.  
2000g Finish with the soft butter which will be added 3-4 times.  
30g Check that the temperature of the dough is between 26-28 ° C.  
Place the dough in a container and let it prove in a proofer 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

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### INGREDIENTS

#### DOLCE FORNO

egg yolk  
unsalted butter 82% fat  
caster sugar  
water  
honey  
salt

#### GRANELLA DI NOCCIOLA

#### SFERETTE CIOCCOLATO CAFFE'

### PREPARATION

3500g Start kneading the first dough with the DOLCE FORNO and water for 5-10  
1250g minutes.  
1700g Once the ingredients have been combined, add the sugar, salt, honey and  
700g part of the yolk and continue to knead.  
800g Then add the remaining yolk in 2 times.  
350g Start adding soft butter in 4 times, until fully absorbed.  
110g Check that the temperature of the dough is 26-28 ° C.  
2000g Gently incorporate the inclusions.  
3000g Place the dough in a proofer 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

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Once fully proofed leave the panettone at room temperature for 20-25 minutes until obtained 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.