



PANETTONE WITH MILK CHOCOLATE, CHESTNUTS AND APRICOTS



Intermediate level

FIRST DOUGH (EVENING)

INGREDIENTS

DOLCE FORNO MAESTRO

water
egg yolk
caster sugar
unsalted butter 82% fat
fresh yeast

PREPARATION

6500g -Knead DOLCE FORNO MAESTRO with the yeast and all the water indicated
2400g in the recipe. Knead for 5-10 minutes.
1600g -When the dough begins to take shape, add the sugar and the egg yolk little
500g by little until you obtain a smooth consistency, then, add the softened butter
2000g in 3-4 times.
30g -Check that the temperature of the dough is at about 26-28°C.
-Place in the proofer for 12-14 hours at 22-24°C with relative humidity of
about 70/80%. If the proofer is unprovided of the humidifier, cover the dough
with a plastic cloth. During this first process, the dough should have
quadrupled its initial volume.

ADVICES:

-We suggest cutting out a 250g piece of the dough and to put it into a 1L jug
to check the pace of the leavening and verify the quadruplication of its
volume.
-It is suggested to start mixing on second speed and to finish mixing on first
speed.
-If the temperature of the first dough is higher than 28°C, you should shorten
the first rising time.
-If you use the mixer with a hook or a spiral attachment, you must reduce
the amount of water from 2400g to 2300g.

MILK CHOCOLATE GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO LATTE 38%

water

CACAO IN POLVERE

PREPARATION

2500g -Combine the cocoa with the hot water and then add the chocolate drops.

1300g -Emulsify with the help of an immersion blender.

200g -Cover with a film and let it rest at room temperature all night long.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

chestnuts

GOCCIOLONI CIOCCOLATO AL LATTE

water

egg yolk

unsalted butter 82% fat

salt

honey

candied orange paste

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

PREPARATION

3500g -Start with the first dough (quadrupled), the DOLCE FORNO and the water.

3600g -Knead until the gluten mesh is formed.

2000g -Add, in more than once, the emulsion (previously prepared), the yeast, the

2000g honey and the flavouring pastes.

800g -Add the butter and the salt.

1250g -Add the milk chocolate ganache (made the evening before) in more than

once.

500g -To finish, add the inclusions.

110g -Let the dough rest in the proofer at 28°C for about two hours, giving a fold

350g after one hour.

500g -Scale the dough into the desired size and roll up. Let them rest over trays for

40g another 10-15 minutes at 28-30°.

-Roll them up again and place in the moulds.

-Place in the proofer at 26-27°C with relative humidity of 70-80% for 3-4 hours, until the top of the dough is 1 cm lower of the mould. If the proofer is unprovided of the humidifier, cover the pastry with a plastic cloth.

DARK CHOCOLATE COVER

INGREDIENTS

COVERDECOR DARK CHOCOLATE

PREPARATION

qb -Melt the COVERDECOR at 45-50°C.

-Dip the panettoni into the melted Coverdecor and decorate as you like.

Final composition

Once leavened, let the panettone rest at room temperature for 20-25 minutes until a light film covers the surface.

-Score the panettone with a cross and place a small amount of butter in the middle.

-Bake at 160-170°C for varying times depending on the weight of the panettone (about 50-55 minutes for the 1000g piece), until it is reached a core temperature of about 94-95°C.

-Once out of the oven, turn the panettone upside down with the help of the toothed racks.

-Freshly baked panettone must cool upside down for about 8-10 hours to be packed into moplefan bags.

ADVICES:

How to calculate the temperature of the water for the first dough:

If you are using a double arm mixer this is the right procedure. If you are using a spiral mixer, considering that it warms up the dough, lower the temperature at least of 5°C.

To obtain the right temperature, for example 26°C, follow this scheme:

It is mandatory to know and use 3 values:

1)The value of the room temperature

2)The value of the DOLCEFORNO temperature

3)The value of the used mixer (double arm 15, spiral or planetary 20)

CALCULATION:

final temperature 26°C x 3 (fixed number) = 78 – Value 1 (e.g. 20°C) – VALUE 2 (e.g. 20°C) – value 3 (e.g. 15) = 78-20-18-15 = 25. 25 should be the temperature of the first dough if using a double arm mixer.