



PANETTONE WITH MILK CHOCOLATE, CHESTNUTS AND APRICOTS

👤 Intermediate level



RECIPE CREATED BY:

Luca Salvatori
Pasticciere

FIRST DOUGH (EVENING)

DOLCE FORNO MAESTRO

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

6500g
2400g
1600g
500g
2000g
30g

-Knead DOLCE FORNO MAESTRO with the yeast and all the water indicated in the recipe. Knead for 5-10 minutes.
-When the dough begins to take shape, add the sugar and the egg yolk little by little until you obtain a smooth consistency, then, add the softened butter in 3-4 times.
-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

SINFONIA CIOCCOLATO LATTE 38%
water
CACAO IN POLVERE

2500g
1300g
200g

-Combine the cocoa with the hot water and then add the chocolate drops.
-Emulsify with the help of an immersion blender.
-Cover with a film and let it rest at room temperature all night long.



Extraordinary
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SECOND DOUGH

DOLCE FORNO MAESTRO

chestnuts

GOCCIOLONI CIOCCOLATO AL LATTE

water

egg yolk

unsalted butter 82% fat

salt

honey

candied orange paste

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

3500g

3600g

2000g

2000g

800g

1250g

500g

110g

350g

500g

40g

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

-Knead until the gluten mesh is formed.

-Add, in more than once, the emulsion (previously prepared), the yeast, the honey and the flavouring pastes.

-Add the butter and the salt.

-Add the milk chocolate ganache (made the evening before) in more than once.

-To finish, add the inclusions.

-Let the dough rest in the proofer at 28°C for about two hours, giving a fold after one hour.

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

COVERDECOR DARK CHOCOLATE

qb

-Melt the COVERDECOR at 45-50°C.

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



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FINAL COMPOSITION

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

-Score the panettoni 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 panettoni upside down with the help of the toothed racks.

-Freshly baked panettoni 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.



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