

PANETTONE - EASY RECIPE

Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH

DOLCE FORNO	6.500g
water - (26-28°C)	3.300g
unsalted butter 82% fat - (morbido)	1.000g
caster sugar	200g
fresh yeast	80g

Knead DOLCE FORNO, sugar, yeast and 2/3 of the dose of water indicated in the recipe.
When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 2-3 times.
Keep on kneading until the dough looks smooth and dry (the kneading time is about 30-35 minutes).
Make sure that the temperature of the dough is 24-26°C.
Let rise for 10-12 hours at 20-22°C with the 70-80% of relative humidity. If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.
The dough shall quadruple its initial volume.
ADVICE:
- We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.

SECOND DOUGH

DOLCE FORNO	4500g
unsalted butter 82% fat	2000g
egg yolk	2600-2700g
caster sugar	800g
salt	100g
raisins	3000g
diced candied orange	1500g
diced candied citron	500g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt and 1kg of egg yolk, then knead for about 10 minutes.
Pour the remaining egg yolk gradually in more times and knead until well-combined.
Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.
Make sure that the temperature of the dough is 26-28°C.
At the end, gently combine raisins and candied fruits.
Let the dough rest in the proofer room at 30°C for about 45-50 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
Move onto boards or trays and leave to rest for another 5 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 30°C with relative humidity of about 70% for about 3 hours, until the top of the dough nearly leans out of the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.
N.B. If you want to add some flavourings to personalize your products, you can add them to the second dough.

FINAL COMPOSITION

At the end of the rising, leave the panettoni exposed to the air for 10 minutes until a light film forms over the surface.
With a small, sharp knife, make two superficial cuts to create a cross (these cuts shall not be deep and are necessary to give end product the typical and traditional shape).
Cut the dough under the 4 flaps while throwing and folding them back, then place a pat of butter and return the 4 flaps back to the original position.
Bake at 170-190°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-95°C.
As soon as they are removed from the oven, the panettoni should be placed onto the specific toothed racks and left to cool upside down for 8-10 hours at least before being wrapped in Moplefan bags.