



# PANETTONE-BICOLOR

👤 Advanced level

not only can this effect be achieved inside croissants, but with many varieties of combinations it can also be done in  
LARGE LEAVENED PRODUCTS

## FIRST DOUGH

### INGREDIENTS

#### DOLCE FORNO MAESTRO

water  
fresh yeast  
caster sugar  
egg yolk  
softened butter

### PREPARATION

- 6500g -Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water
- 3100g provided in the recipe (approximately 2300g).
- 30g -When the dough begins to form, add the remaining water in several stages
- 300g and continue until you obtain a smooth structure.
- 500g -Insert the previously mixed sugar and egg yolk three times.
- 1200g -Finish with the soft butter which will be added in 3-4 times.
- Check that the temperature of the dough is 26-28°C.
- Leave to rise at 20-22°C for 12-14 hours with humidity of 70-80% or if you do not have a humidifier, cover the tub with a plastic sheet.
- The dough will have to quadruple its volume.

#### WARNINGS:

- It is advisable to do the "spy", placing 250 g of finished dough in a 1 liter jug to check that it has effectively quadrupled.
- We recommend starting the dough at second speed and then, around ¾ of the way through the dough, finishing at first speed.
- If the temperature of the first dough is above 28°C, it will be necessary to reduce the first leavening times.

## DARK GANACHE

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### INGREDIENTS

SINFONIA CIOCCOLATO FONDENTE 68%  
water

CACAO IN POLVERE

### PREPARATION

1000g Form a ganache by first mixing the cocoa with hot water (60°C) with an  
1000g immersion mixer and then add the dark chocolate and leave it to rest with  
100g cling film in contact overnight at room temperature (20-22°C).

## SECOND PRINCIPAL DOUGH

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### INGREDIENTS

DOLCE FORNO MAESTRO

softened butter

egg yolk

caster sugar

salt

honey

Pasta Frutta Oro orange - Cesarin

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

### PREPARATION

4500g -The following morning the dough should be slightly rounded.  
2000g -Mix the quantities indicated in the recipe of yolk, sugar, salt and honey  
2000g -Add the required quantities of DOLCE FORNO to the evening dough and  
1000g knead for 7-10 minutes.  
100g -Once the DOLCE FORNO has been absorbed, add the egg yolk and sugar  
160g mixture in several batches (about half a kilo at a time).  
70 g -Insert the soft butter in several batches (about half a kilo at a time), until you  
15g obtain a smooth paste.  
divide the dough into 2, approximately 4500g/4900g

## WHITE DOUGH WITH PEAR

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### INGREDIENTS

first dough

water

pears

### PREPARATION

10730g add the water to the mixture little by little, and finally the pears.  
400-500g leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and  
1250g giving reinforcement folds every 30 minutes.

## DARK DOUGH

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### INGREDIENTS

first dough

GOCCIOLONI CIOCCOLATO FONDENTE

### PREPARATION

10730g add the ganache to the dough little by little, and finally the goccioloni.  
2100g leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and  
1400g giving reinforcement folds every 30 minutes.

## CACAO GLAZE

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### INGREDIENTS

#### AVOLETTA

caster sugar  
egg whites  
rice starch  
melted butter

### PREPARATION

400g Mix AVOLETTA, sugar, egg white, rice starch and cocoa in a planetary mixer  
200g at medium speed with paddle attachment for 5 minutes, then add the  
240g melted butter.  
120g -Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer  
80g of icing onto the leavened cakes.  
60g

## Final composition

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Weigh the two doughs separately, creating 300g balls for the dark dough (you can also make 400g but you will see more at the final cut), and 600g for the light dough.

give it shape and let it rest separately on a plate for 10/15 minutes in the cell.

place the dark ball in the molds with the dark ball in the centre, and place the light ball on top, making sure that it covers it well.

leave to rise in the cell at the previous temperature for approximately 4 hours, or in any case until completely developed.

arrange the previously prepared icing, the granulated sugar, and cook at 160 degrees for 30 minutes, 150 for 20/25 by opening the valve in the last minutes, or in any case up to 92/95 degrees at the heart in a fan oven