



# PEAR AND CHOCOLATE PANETTONE

👤 Intermediate level

### DOLCE FORNO

water - (28-30°C)  
unsalted butter 82% fat - (morbido)  
fresh yeast

6.500g  
3.000g  
1.000g  
20g

FIRST DOUGH: DOLCE FORNO/DOLCE FORNO TRADITIONg 6.500 Water (28-30°C) g 3.000 Butter (soft) g 1.000 Yeast g 20 FINAL DOUGH: DOLCE FORNO/DOLCE FORNO TRADITIONg 4.500 Butter (soft) g 2.000 Egg yolk g 1.500 Sugar g 450 Salt g 80FRUTTIDOR PEARg 4.000 PEPITA 1100 chocolate dropsg 1.000 Flavouring to taste - - Start kneading with all the ingredients and 2/3 of the water indicated in the recipe; when the dough starts to take shape, add the remaining water gradually and continue until a smooth consistency is obtained. Check that the temperature is between 26 and 28°C. Leave to rise at 24-26°C for 12-14 hours or until the volume has quadrupled; in the morning the dough should appear flattened. Add the required quantities of DOLCE FORNO, sugar, salt and 3/4 of the butter to the evening dough; knead for some minutes, then gradually add the egg yolk and continue to work the dough until it has a smooth consistency. Delicately incorporate the PEPITA (previously kept in a refrigerator) and the FRUTTIDOR PEAR (mixed with the remaining melted butter). Check that the dough temperature is between 26 and 28°C. Leave in a rising room at 28-30°C for 50-60 minutes; divide into pieces of the desired size, roll them up and place on sheets or boards and leave them to rest for another 15-20 minutes. Roll up tightly again and place them in suitable paper moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough almost sticks out of the moulds; if the room does not have a humidifier, the dough should be covered with plastic sheets. Leave the 'panettoni' exposed to the air for 10 minutes until a film appears on the surface. Use a small sharp knife to make two surface cuts that form a cross, cut just under the crust of the 4 'corners' thus produced and gently pull the surfaces back, grease them with some butter and then refold the surface cuts so that they are in their original position. Bake at 180-190°C, time depending on product weight. As soon as they are removed from the oven, the 'panettoni' should be left to cool for 8-10 hours upside down before being wrapped in Moplfan bags.