

PANETTONE (NATUR ACTIV)

Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH - EVENING DOUGH

DOLCE FORNO	6.500g
water - (28-30°C)	3.500g
unsalted butter 82% fat - (morbido)	1.000g
NATUR ACTIV	350g

Knead DOLCE FORNO, NATUR ACTIV and 2/3 of the dose of water indicated in the recipe (about 2300g).
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 butter in 2-3 times.
Make sure that the temperature of the dough is 26-28°C.
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.
Let rise at 22-24°C for 10-12 hours or until the volume quadruples.

SECOND DOUGH

DOLCE FORNO	4.500g
unsalted butter 82% fat - (morbido)	2.200g
egg yolk	2.400g
sugar	1.000g
salt	90g
raisins	3.000g
diced candied orange	1.500g
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 (about ½ kg each time).
Add softened butter gradually in more times (about ½ kg each time), until the dough is smooth.
At the end, add candied orange, candied citron and raisins.
Let the dough rest in the proofer room at 28-30°C for about 60 minutes.
Divide the dough into portions of the required size, roll each portion up into into a ball shape, move onto boards or trays and leave to rest for another 15 minutes.
Roll them up again and transfer into the specific paper moulds. Put in the proofer room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough is only 1cm far from the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.
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, 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.

FINAL COMPOSITION

Bake at 170-180°C, time depending on the weight.
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 10 hours at least before being wrapped in Moplefan bags.

LABEL DECLARATION for end products made with DOLCE FORNO:
End products made with Irca recipes have to be put up fo sale with the following mandatory information.
PANETTONE- Ingredients: type 0 soft wheat flour, butter, raisins (declare the ingredients of the raisins you use), egg yolk, sugar, diced candied orange (declare the ingredients of the candied fruit you use), milk (rehydrated), fructose, diced candied citron (declare the ingredients of the candied fruit you use), natural sourdough (wheat), E471 emulsifier, salt, flavorings.
The product may contain traces of soy and nuts.
If you use DOLCE FORNO TRADITION, do not indicate E471 emulsifier among the ingredients.
Additional decorative ingredients must be declared.
Declare potential allergens due to cross contamination.