



CARAMEL AND BERRYS BAULETTO

👤 Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH

INGREDIENTS

DOLCE FORNO

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

PREPARATION

6.500g Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the
3.300g recipe (about 2300g).
200g When the dough begins to take shape, pour the remaining water gradually
300g in more than once and keep on kneading until the dough is well-combined
500g and smooth.
1.200g Add sugar and then pour egg yolk in 3 times.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise for 12-14 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.
-If the temperature of the first dough is higher than 28°C, you have to
shorten the first rising time.
-If you use a spiral kneading machine or a planetary mixer with the hook
attachment, you have to reduce the dose of water from 3300g down to
3100g in the first dough making.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat - (morbido)

egg yolk

caster sugar

honey

salt

CARAMEL CUBES

PREPARATION

- 4.500g The next morning, the dough shall be slightly curved.
- 2.200g Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
- 2.300g When well-combined, add sugar, salt, honey and 1kg of egg yolk, then knead for about 10 minutes.
- 1.000g Pour the remaining egg yolk gradually in more times (about ½ kg each time).
- 100g
- 100g Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.
- 2.700g
- 1.750g At the end, gently combine raisins and candied fruit.
- 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 and roll each portion up into into a ball shape.
- Move onto boards or trays and leave to rest for another 20 minutes.
- Roll them up tight 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 1cm far from 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.

frosting

INGREDIENTS

MANDORGLASS QUICK SP

water

melted butter

PREPARATION

- 2000g Vigorously mix MANDORGLASS QUICK SP, water, melted butter or vegetable oil (sunflower, peanut etc.) for a few minutes.
- 1000g
- 100g - Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer of icing over the risen cakes.
- Warnings: the icing must be prepared at the time of use.

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.

Frost with previously prepared icing and cover with granulated sugar and almonds to taste.

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 92-94°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.

LABEL DECLARATION for end products made with DOLCE FORNO:

End products made with Irca recipes have to be put up for sale with the following mandatory information.

PANETTONE - Ingredients: type 0 wheat flour, raisins (declare the ingredients of the raisins you use), butter, egg yolk, sugar, diced candied orange (declare the ingredients of the candied fruit you use), milk (rehydrated), diced candied citron (declare the ingredients of the candied fruit you use), fructose, honey, dried sourdough (wheat), E471 emulsifier, salt, yeast, flavorings. The product may contain traces of soy and nuts. Additional decorative ingredients must be declared. Declare potential allergens due to cross contamination.

LABEL DECLARATION for end products made with DOLCE FORNO TRADITION:

End products made with Irca recipes have to be put up for sale with the following mandatory information.

PANETTONE - Ingredients: type 0 wheat flour, raisins (declare the ingredients of the raisins you use), butter, egg yolk, sugar, diced candied orange (declare the ingredients of the candied fruit you use), water, diced candied citron (declare the ingredients of the candied fruit you use), fructose, honey, dried sourdough (wheat), salt, yeast, flavorings. The product may contain traces of soy and nuts. Additional decorative ingredients must be declared. Declare potential allergens due to cross contamination.



RECIPE CREATED BY:

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