

## PANETTONE TRILOGY - Gold Recipe

## Ingredients DOLCE FORNO

water - (20-22°C) unsalted butter 82% fat - (morbido) sugar egg yolk Preparation

6.500g Mix all the ingredients in a planetary mixer with a whisk until you obtain a 3.300g homogeneous cream or mix them with an immersion mixer. Let it rest for 1.200g about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

## Ingredients

yeast

 DOLCE FORNO
 4.500g

 unsalted butter 82% fat - (morbido)
 2.200g

 egg yolk
 2.300g

 sugar
 1.000g

 honey
 100g

 salt
 100g

 DARK CHOCOLATE CHUNKS
 1.500g

 MILK CHOCOLATE CHUNKS
 1.500g

 WHITE CHOCOLATE CHUNKS
 1.500g

## Preparation

500g

30g

4.500g Mix all the ingredients in a planetary mixer with a whisk until you obtain a 2.200g homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.