

PANETTONE TRILOGY - GOLD RECIPE

Intermediate level

DOLCE FORNO	6.500g
water - (20-22°C)	3.300g
unsalted butter 82% fat - (morbido)	1.200g
sugar	300g
egg yolk	500g
yeast	30g

Mix all the ingredients in a planetary mixer with a whisk until you obtain a 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.

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

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