



PANETTONE TRILOGY - GOLD RECIPE

👤 Intermediate level

INGREDIENTS

DOLCE FORNO

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

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
300g supplied and cook at 190-200°C for about 100 seconds.
500g
30g

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat - (morbido)
egg yolk
sugar
honey
salt

DARK CHOCOLATE CHUNKS

MILK CHOCOLATE CHUNKS

WHITE CHOCOLATE CHUNKS

PREPARATION

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
2.300g about 5 minutes after which pour a correct dose according to the plate
1.000g supplied and cook at 190-200°C for about 100 seconds.
100g
100g
1.500g
1.500g
1.500g