



# PANETTONE TRILOGY - GOLD

## RECIPE

👤 Intermediate level

### DOLCE FORNO

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

6.500g  
3.300g  
1.200g  
300g  
500g  
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

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

4.500g  
2.200g  
2.300g  
1.000g  
100g  
100g

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.

### DARK CHOCOLATE CHUNKS

1.500g

### MILK CHOCOLATE CHUNKS

1.500g

### WHITE CHOCOLATE CHUNKS

1.500g