



PANETTONE FIGS AND CHOCOLATE

chef Advanced level

End of year special Panettone brought to you by Federico & Lars.

FIRST DOUGH

INGREDIENTS

DOLCE FORNO

water
caster sugar
egg yolk
unsalted butter 82% fat
yeast

PREPARATION

6500g Knead DOLCE FORNO , yeast and all the water for 5-10min.
2400g When the dough is stiff add sugar and then gradually the yolks ,keep
500g kneading until the dough is well-combined and smooth.
1600g At the end, add softened butter in 3-4 times.
2000g Make sure that the temperature of the dough is 26-28°C.
30g Let rise in a proover for 12-14 hours at 22-24°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.

CHOCOLATE GANACHE

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

CACAO IN POLVERE

water

honey

sugar

unsalted butter 82% fat

salt

PREPARATION

1250g Emulsify all the ingredients together using a blender

125g Cover with plastic wrap and allow to set, room-temperature, overnight.

1250g

500g

500g

1300g

100g

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

egg yolk

MINUETTO FONDENTE SANTO DOMINGO 75%

candied fruits

PREPARATION

3500g Add DOLCE FORNO and water to the first dough and knead for 5-10 minutes.

900g When combined start adding the egg yolk in 3 times.

3000g Add the ganache in 4 round.

Finish the dough by adding the inclusions.

Let the dough rest in the prover room at 28-30°C for about one hour.

Divide the dough into 1100g portions and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest in the prover at 28-30°C for another 10-15 minutes.

Roll them up tight again and transfer into 1kg paper moulds.

Put in the prover room at 28-30°C with relative humidity of about 70-80% for 3-4 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the prover is devoid of humidifier, cover the dough with plastic sheets.

Final composition

When the panettone are fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.

Score the surface using a sharp knife.

Bake at 165-185°C for 50-55 minutes or until reached the internal temperature of 92-95°C.

Once baked hang them upside-down using the specific rack.

Cool the completely for 8-10 hours.

Decorate with COVERDECOR DARK CHOCOLATE and SHAVINGS FLAT DARK DOBLA.