

# PANETTONE FIGS AND CHOCOLATE

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.

1600a At the end, add softened butter in 3-4 times.

2000g Make sure that the temperature of the dough is 26-28°C.

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%	1250g
CACAO IN POLVERE	125g
water	1250g
honey	500g
sugar	500g

unsalted butter 82% fat salt

1300a

100g PREPARATION

Emulsify all the ingrediens togheter using a blender Cover with plastic wrap and allow to set, room-temperature, overnight.

## **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

3000g When combined start adding the egg yolk in 3 times.

2000a Add the ganache in 4 round.

Finish the dough by adding the inclusions.

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

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

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

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

Put in the proofer 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 proover is devoid of humidifier, cover the dough with plastic sheets.

## **Final composition**

When the panettones 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 knive.

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 complitly for 8-10 hours.

Decorate with COVERDECOR DARK CHOCOLATE and SHAVINGS FLAT DARK DOBLA.