



PANETTONE (NATUR ACTIV) - GOLD RECIPE

chef Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH - EVENING DOUGH

INGREDIENTS

DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

sugar

egg yolk

NATUR ACTIV

PREPARATION

6.500g Knead DOLCE FORNO, NATUR ACTIV and 2/3 of the dose of water indicated

3.500g in the recipe (about 2300g).

1.200g When the dough begins to take shape, pour the remaining water gradually
300g in more than once and keep on kneading until the dough is well-combined
500g and smooth.

400g Pour the egg yolk in 3 times, then add sugar.

At the end, add softened butter in 2-3 times.

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

We suggest to cut out a 250g piece of dough and to put it into a 1L jug to
check the pace of the leavening.

Let rise at 22-24°C with relative humidity of the 70-80% for 10-12 hours or
until the volume quadruples.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

unsalted butter 82% fat - (morbido)

egg yolk

sugar

honey

salt

raisins

diced candied orange

diced candied citron

PREPARATION

4.500g The next morning, the dough shall be slightly curved.

2.200g Add DOLCE FORNO to the first dough and knead for 5-10 minutes.

2.300g When well-combined, add sugar, salt, honey and 1kg of egg yolk, then knead

1.000g for about 10 minutes.

100g Pour the remaining egg yolk gradually in more times (about $\frac{1}{2}$ kg each time).

100g Add softened butter gradually in more times (about $\frac{1}{2}$ kg each time), until

3.500g the dough is smooth.

1.750g Then, carefully combine raisins and candied fruit to the dough.

750g Make sure that the temperature of the dough is 26-28°C.

Let the dough rest in the proofer room at 28-30°C for about 60 minutes.

Divide the dough into portions of the required size, roll each portion up into into a ball shape, move onto boards or trays and leave to rest for another 15 minutes.

Roll them up again and transfer into the specific paper moulds. Put in the proofer room at 28-30°C with relative humidity of about 70% for 5-6 hours, until the top of the dough is only 1cm far from the edge of the mould.

Leave the 'panettone' exposed to the air for 10 minutes until a light film forms over the surface.

With a small, sharp knife, make two superficial cuts to create a cross, cut the dough under the 4 flaps while throwing and folding them back, then place a pat of butter and return the 4 flaps back to the original position.

Final composition

Bake at 170-180°C, time depending on the weight.

As soon as they are removed from the oven, the panettone should be placed onto the specific toothed racks and left to cool upside down for 10 hours at least before being wrapped in Moplefan bags.