

PANETTONE (NATUR ACTIV) - GOLD RECIPE

Intermediate level

LARGE LEAVENED PRODUCTS

FIRST DOUGH - EVENING DOUGH

DOLCE FORNO	6.500g
water - (28-30°C)	3.500g
unsalted butter 82% fat - (morbido)	1.200g
sugar	300g
egg yolk	500g
NATUR ACTIV	400g

Knead DOLCE FORNO, NATUR ACTIV and 2/3 of the dose of water indicated in the recipe (about 2300g).
When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.
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

DOLCE FORNO	4.500g
unsalted butter 82% fat - (morbido)	2.200g
egg yolk	2.300g
sugar	1.000g
honey	100g
salt	100g
raisins	3.500g
diced candied orange	1.750g
diced candied citron	750g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt, honey and 1kg of egg yolk, then knead for about 10 minutes.
Pour the remaining egg yolk gradually in more times (about ½ kg each time).
Add softened butter gradually in more times (about ½ kg each time), until the dough is smooth.
Then, carefully combine raisins and candied fruit to the dough.
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 'panettoni' 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 panettoni 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.