



# PANFRUTTO

🏠 Intermediate level

## DOLCE FORNO

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

6.500g

3.300g

1.000g

250g

FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water (28-30°C) g 3.300 Butter (soft) g 1.000 Yeast g 250 FINAL DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 4.500 Butter (soft) g 2.000 Egg yolk g 2.200 Sugar g 800 Salt g 80 Sultanas g 3.000 Diced candied orange g 1.500 Diced candied citron g 1.500 Lemon and orange flavourings w.n. Start the first dough with all of the ingredients and 3/4 of the water indicated in the recipe when the dough begins to take shape, add the remaining water gradually and knead until a smooth consistency is obtained. The temperature of the dough must be between 26 and 28°C; leave to rise in a rising room at 30°C for 1 hour and 30 minutes, until the volume has more than doubled. Add the required quantities of DOLCE FORNO, salt, sugar and 3/4 of the butter to the final dough, knead for several minutes, add the egg gradually and continue to work the dough until a smooth consistency is obtained. Add the remaining butter melted and delicately incorporate the sultanas and candied fruit. Leave the dough to rest at 28-30°C for 15-20 minutes. Divide into pieces of the desired size, roll them up and place on sheets or boards and leave to rest for another 15-20 minutes, then roll them up again tightly and place in suitable moulds. Leave in a rising room at 28-30°C with relative humidity of about 70% until the top of the dough almost sticks out of the moulds. Leave the 'panfrutti' exposed to the air for 10-15 minutes until a film appears on the surface. Cover with icing (BRIO BIG or MANDORGLASS), decorate with almonds, sprinkle granulated sugar on top and, finally, dust with icing sugar. Bake at 170-180°C, time depending on product weight. The final products should be wrapped in Moplefan bags 4-5 hours after baking.