



# PANFRUTTO

chef Intermediate level

**INGREDIENTS****DOLCE FORNO**

water - (28-30°C)

unsalted butter 82% fat - (morbido)

fresh yeast

**PREPARATION**

6.500g FIRST DOUGH: DOLCE FORNO or DOLCE FORNO TRADITION g 6.500 Water  
3.300g (28-30°C) g 3.300 Butter (soft) g 1.000 Yeast g 250 FINAL DOUGH: DOLCE  
1.000g FORNO or DOLCE FORNO TRADITION g 4.500 Butter (soft) g 2.000 Egg yolk  
250g 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 (BRIOT 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.