

PANETTONE - PLATINUM RECIPE (DOLCE FORNO MAESTRO-NATUR ACTIV)

Advanced level

Large leavened products

FIRST DOUGH

DOLCE FORNO MAESTRO	6500g
NATUR ACTIV	400g
water	2600g
egg yolk	1600g
caster sugar	500g
unsalted butter 82% fat	2000g

Knead DOLCE FORNO MAESTRO, NATUR ACTIV and all the dose of water indicated in the recipe.
When the dough begins to take shape pour the sugar and then the yolks gradually in more than once and keep on kneading until the dough is well-combined and smooth.
At the end, add softened butter in 3-4 times.
Make sure that the temperature of the dough is 26-28°C.
Let rise 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.
ADVICE:
- 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 and verify the quadruplication of the volume.
- We suggest to begin to knead at second speed and then, when at ¾ of the kneading time, change to first speed and bring the kneading to end.
- If the temperature of the first dough is above 28°C, it will be necessary to decrease the leavening time.
- If you are using a planetary mixer with a "dough hook" attachment or a spiral mixer you will have to reduce the amount of water specified in the first dogh from 2600g to 2450g.

SECOND DOUGH

DOLCE FORNO MAESTRO	3500g
water	900g
egg yolk	1250g
caster sugar	700g
unsalted butter 82% fat	2000g
honey	550g
candied orange paste	550g
vanilla beans	10g
salt	110g
raisins	3000g
diced candied orange	2750g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO MAESTRO and water to the first dough and knead for 5-10 minutes.
When well-combined, add sugar, salt and one part of egg yolk. Then add the remaining egg yolk in two times.
Meantime, prepare a mixture of softened butter, honey, vanilla and orange paste. Once the mixture is ready, add it to the dough in 4 times.
Be sure that the tempertature of the dough is 26-28°C, if the temperature is lower we suggest you to warm up the candied fruit and raisins just for 1-2 minutes in the oven.
Add gently the candied fruit and raisins.
Let the dough rest in the proofer room at 28-30°C for about 75-90 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
Move onto boards or trays and leave to rest at 28-30°C for another 20 minutes.
Roll them up tight again and transfer into the specific paper moulds.
Put in the proofer room at 28-30°C with relative humidity of about 60-70% for 4-5 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proofer room is devoid of humidifier, cover the dough with plastic sheets.

FINAL COMPOSITION

At the end of the rising, leave the panettoni exposed to the air for 20-25 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.
Bake at 165-185°C, time depending on the weight (consider about 35-40 minutes for 500g panettoni and 50-55 minutes for 1000g ones), until the temperature of the center reaches 92-95°C.
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 8-10 hours at least before being wrapped in Moplefan bags.