



# DARK CHOCOLATE AND TANGERINE VEGAN PANETTONE

👤 Advanced level



**RECIPE CREATED BY:**

Francesco Maggio  
Cioccolatiere

## VEGETAL EMULSION

Plant based milk  
seed oil

2150g  
385g  
600g

Emulsify the vegetal drink with soy lecithin and seed oil (at least 1 hour before use)

## FIRST DOUGH

DOLCE FORNO MAESTRO

water  
vegetable emulsion  
caster sugar  
KASTLE CREMA  
fresh yeast

6500g  
3000g  
700g  
300g  
800g  
30g

- Start the dough with DOLCE FORNO MAESTRO, the yeast and  $\frac{2}{3}$  of the water called for in the recipe.
- When the dough begins to form, add the remaining water in several times and continue until smooth.
- Next add the vegetable emulsion in 2-3 times.
- Finish with the pomade margarine that will be added in 2-3 times.
- Check that the temperature of the dough is 26-28°C.
- Place to rise at 20°C with 70-80% humidity, or if not, covered with a nylon cloth, for 12 hours or otherwise until quadrupled in volume.
- It is advisable to create a spy by weighing 250 grams of dough into a 1-liter jug, when the dough reaches the top of the jug the next morning, the dough will be ready to make the second dough.

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## TANGERINE FLAVORED CHOCOLATE GANACHE

water	1500g	<ul style="list-style-type: none"><li>- Make a ganache by mixing with immersion blender first the cocoa with hot water (70°C) and then adding the dark chocolate and mandarin candied fruit, always blending well.</li><li>- Allow to rest with plastic wrap overnight at room temperature (20-22°C).</li></ul>
<u>CACAO IN POLVERE</u>	200g	
Sinfonia Vegan Dark DF	2000g	
candied tangerin peel in cubes	450g	

## SECOND DOUGH

<u>DOLCE FORNO MAESTRO</u>	4500g	<ul style="list-style-type: none"><li>- Once the dough has quadrupled in size, place the risen mass in the plunger, add the DOLCE FORNO MAESTRO and let it knead for 10 minutes, until the gluten mesh is well formed.</li><li>- Add granulated sugar, salt and one part soy drink, let knead until the dough is smooth.</li><li>- Add the remaining soy beverage in several rirpings.</li><li>- Incorporate the margarine and chocolate ganache in several rirpese.</li><li>- Insert mandarin candied fruit and dark vegan chocolate chips in two times.</li><li>- Check that the temperature of the dough is 26-28°C.</li><li>- Place the dough to proof in the proofing cell at 28-30°C for 45-60 minutes.</li><li>- Divide the dough into the desired pieces and roll (for 1 kg "leavens" divide into 1.2kg pieces).</li><li>- Make a preform and deposit dough on baking sheets and let rise for another 15-20 minutes.</li><li>- Roll again tightly and place in paper molds.</li><li>- Place in leavening cell at 28-30°C with relative humidity of about 70 percent, for about 5 hours, until the top of the dough reaches the level of the mold; if the cell lacks a humidifier, keep the panettoni covered with plastic sheets</li><li>- After rising is complete, leave the panettoni exposed to ambient air for 10 to 15 minutes for a skin to form on the surface.</li><li>- Bake at 165°C for varying times according to weight (50-55 minutes for 1000-gram ones), until they reach 92-94°C at the core.</li><li>- When coming out of the oven, turn the yeast products upside down, using pancake turners.</li><li>- Freshly baked leavened pastries should be allowed to cool upside down for 8-10 hours before packing in moplefan bags.</li></ul>
vegetable emulsion	2435g	
salt	100g	
<u>LEVOSUCROL</u>	150g	
<u>KASTLE CREMA</u>	1600g	
caster sugar	1000g	
candied tangerin peel in cubes	3000g	
Sinfonia Vegan Dark DF	3600g	

## DECORATION

SINFONIA VEGAN M\*LK DF

- qb
- Precrystallize the chocolate at 30.5°C and then dip the top of the panettone.
  - Let the excess drip off well and turn over.
  - Decorate the surface with slivers of m\*ilk df vegan chocolate.
  - Allow to crystallize and then bag in moplefan bags.



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