

# PANETTONE PLATINUM EASY

Compared to the original Platinum recipe, the Platinum Easy recipe is easier to make while maintaining excellent taste and quality.

# FIRST DOUGH (EVENING DOUGH)

#### **INGREDIENTS**

DOLCE FORNO MAESTRO

water caster sugar egg yolk unsalted butter 82% fat yeast

#### PREPARATION

6500g -Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the

2400g water provided in the recipe and knead for at least 10 minutes.

500g -When the dough begins to form, add the sugar and a part of the egg yolk,

1600g then add the remaining yolk in several stages until you obtain a smooth

structure. 2000a

-Finish with the soft butter which will be added in 3-4 times.

-Check that the temperature of the dough is 26-28°C.

- Leave to rise at 22-24°C for 12-14 hours with humidity of 70-80% or if you do not have a humidifier, cover the tub with a plastic sheet.

-The dough will have to quadruple its volume.

## **SECOND DOUGH**

#### **INGREDIENTS**

DOLCE FORNO MAESTRO	3500g
egg yolk	1250g
unsalted butter 82% fat	1700g
caster sugar	700g
water	800g

honey
salt
candied orange paste
vanilla beans
raisins
candied orange peel cubes

### 350g 110g **Preparation**

500g -The following morning the dough should be quadrupled and slightly 10a rounded.

-Add the required quantities of DOLCE FORNO MAESTRO, water to the evening dough and knead for 5-10 minutes.

- -Once the ingredients have been absorbed, add the sugar, salt, a part of the egg yolk and continue kneading.
- -Then add the remaining egg yolk twice.
- -Separately create the mixture of soft butter, honey, orange paste and vanilla and incorporate it into the paste 4 times.
- -Check that the temperature of the dough is 26-28°C. If the temperature is lower, it is advisable to slightly heat the candied fruit and sultanas on a baking tray by placing them in the oven for 1-2 minutes.
- -Gently incorporate the sultanas and candied fruit.
- -Place the dough to proof in the leavening cell at 28-30°C for 60-70 minutes.
- Divide the dough into the desired sizes, then roll up and place on baking trays or boards and leave to rest for another 20 minutes at 28-30°C.
- -Roll up again and place in the appropriate paper moulds.
- -Place in a leavening cell at 28-30°C with relative humidity of approximately 60-70% for 4-5 hours, until the top of the dough reaches approximately 1 cm from the mould; if the cell does not have a humidifier, keep the panettone covered with plastic sheets.

# **Final composition**

- -After leavening, leave the panettone exposed to the ambient air for 20-25 minutes so that a skin forms on the surface.
- -With a sharp knife, make two superficial incisions forming a cross (the cuts to be made on the surface of the panettone must not be too deep and are necessary to give the finished product its characteristic and traditional shape).
- -Cut the four edges under the skin and insert a small knob of cold butter in the center of the panettone.
- -Cook at  $165-185^{\circ}$ C for variable times depending on the weight (about 35-40 minutes for 500 gram panettone, 50-60 minutes for 1000 gram panettone), until reaching  $92-94^{\circ}$ C at the core.
- -Upon exiting the oven, turn the panettone upside down, using the appropriate panettone turners.
- Freshly baked panettone must be left to cool upside down for 8-10 hours before packaging in moplefan bags.