

PANETTONE PLATINUM EASY

Advanced level

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



RECIPE CREATED BY:

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FIRST DOUGH (EVENING DOUGH)

DOLCE FORNO MAESTRO	6500g
water - room temperature	2400g
caster sugar	500g
egg yolk	1600g
unsalted butter 82% fat - soft	2000g
yeast	30g

-Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the water provided in the recipe and knead for at least 10 minutes.
-When the dough begins to form, add the sugar and a part of the egg yolk, then add the remaining yolk in several stages until you obtain a smooth structure.
-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

DOLCE FORNO MAESTRO	3500g
egg yolk - room temperature	1250g
unsalted butter 82% fat - soft	1700g
caster sugar	700g
water - room temperature	800g
honey	350g
salt	110g
candied orange paste	500g
vanilla beans	10g
raisins	3000g
candied orange peel cubes	2500g

-The following morning the dough should be quadrupled and slightly 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°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°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.