



# PANETTONE PLATINUM EASY

chef Advanced level

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 water provided in the recipe and knead for at least 10 minutes.  
2400g 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 2000g structure.  
30g -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

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### INGREDIENTS

#### DOLCE FORNO MAESTRO

egg yolk  
unsalted butter 82% fat  
caster sugar  
water  
honey  
salt  
candied orange paste  
vanilla beans  
raisins  
candied orange peel cubes

### PREPARATION

3500g -The following morning the dough should be quadrupled and slightly rounded.  
1250g -Add the required quantities of DOLCE FORNO MAESTRO, water to the 700g evening dough and knead for 5-10 minutes.  
800g -Once the ingredients have been absorbed, add the sugar, salt, a part of the 350g egg yolk and continue kneading.  
110g -Then add the remaining egg yolk twice.  
500g -Separately create the mixture of soft butter, honey, orange paste and vanilla 10g and incorporate it into the paste 4 times.  
3000g -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 2500g 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

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-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.