



# APRICOT AND CHOCOLATE PANETTONE

👩 Intermediate level

## first dough

### INGREDIENTS

DOLCE FORNO MAESTRO

water

fresh yeast

caster sugar

egg yolk

unsalted butter 82% fat

### PREPARATION

- 6500g - Knead DOLCE FORNO MAESTRO, yeast and 2/3 of the dose of water
- 3300g indicated in the recipe (about 2300g).
- 30 g - When the dough begins to take shape, pour the remaining water gradually
- 300g in more than once and keep on kneading until the dough is well-combined
- 500g and smooth.
- 1200g - Add sugar and then pour egg yolk in 3 times.
- 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 20-22°C with the 70-80% of relative humidity. If the proofing 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 higher than 28°C, you have to shorten the first rising time.
- If you use a spiral kneading machine or a planetary mixer with the hook attachment, you have to reduce the dose of water from 3300g down to 3100g in the first dough making.

## second dough

---

### INGREDIENTS

#### DOLCE FORNO MAESTRO

unsalted butter 82% fat

egg yolk

caster sugar

honey

salt

water

PASTA ORO Orange Cesarin

vanilla beans

Tuttafrutta Albicocca Cesarin

#### PEPITA ESSENCE 60%

### PREPARATION

- 4500g -The next morning, the dough shall be slightly curved.
- 2200g -Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
- 2300g -Add the water in more step.
- 1000g -Mix sugar, PASTA ORO ARANCIA, vanilla , salt, honey and egg yolk.
- 250g -Add the egg yolk previously mixed with the sugars and flavourings (about ½ kg each time).
- 100g -Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.
- 1200 g -At the end, gently combine tuttafrutta albicocca and pepite dark.
- 550g -Let the dough rest in the proofer room at 28-30°C for about 1.30 hours
- 10g giving it folds every 30 minutes.
- 2500g -Divide the dough into portions of the required size and roll each portion up into into a ball shape.
- 2500g -Move onto boards or trays and leave to rest for another 10 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 70% for 4-5 hours, until the top of the dough is 1cm far from the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.
- N.B. If you want to add some flavourings to personalize your products, you can add them to the second dough.

## Final composition

---

- At the end of the rising, leave the panettoni exposed to the air for 10 minutes until a light film forms over the surface.
- With a small, sharp knife, make two superficial cuts to create a cross (these cuts shall not be deep and are necessary to give end product the typical and traditional shape).
- 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.
- Cook with the reverse cooking method, for 1kg panettone we recommend the following procedure: (step 1: 120°C for 15 minutes, step 2: 130°C for 10 min. step 3: 140°C for 10 min. step 4: 150 °C for 10 min. step 5: 160°C for 10 min. with valve open). The time may vary depending on the weight and the oven used, however it is always recommended to reach a core temperature of 92-94°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.