

PANETTONE GOLD AND SOFT RECIPE

Advanced level

LARGE LEAVENED PRODUCTS



RECIPE CREATED BY:

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Pasticciere e Gelatiere

FIRST DOUGH

DOLCE FORNO	6.500g
water - (28-30°C)	3.300g
fresh yeast - (morbido)	30g
caster sugar	300g
egg yolk	500g
unsalted butter 82% fat	1.200g

Knead DOLCE FORNO, yeast and 2/3 of the dose of water indicated in the recipe (about 2300g).
When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.
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 proofer 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

DOLCE FORNO	4.500g
unsalted butter 82% fat - (morbido)	2.200g
egg yolk	2.300g
caster sugar	1.000g
honey	250g
salt	100g
water	1200g
PASTA ORO Orange Cesarin	300g
	5000g

The next morning, the dough shall be slightly curved.
Add DOLCE FORNO to the first dough and knead for 5-10 minutes.
Add the water in more step.
Mix sugar, PASTA ORO ARANCIA, salt, honey and egg yolk.
Add the egg yolk previously mixed with the sugars and flavourings (about ½ kg each time).
Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.
At the end, gently combine raisins and candied fruit.
Let the dough rest in the proofer room at 28-30°C for about 1.30 hours giving it folds every 30 minutes.
Divide the dough into portions of the required size and roll each portion up into into a ball shape.
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.