# GIANDUIA PANBRIOCHE



## FIRST DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 6500	Knead DOLCE FORNO MAESTRO, yeast and 2/3 of the dose of water indicated in the recipe.
WATER - (28-30°C)	g 3300	When the dough begins to take shape, pour the remaining water gradually in more than once
UNSALTED BUTTER 82% FAT - SOFT	g 1000	and keep on kneading until the dough is well-combined and smooth.
FRESH YEAST	g 200	At the end, add softened butter in 2-3 times.
		Make sure that the temperature of the dough is 26-28°C.
		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.
		Let rise for 2 hours at 28-30°C with the 70-80% in the proofer room, until the dough triples its
		initial volume.

## SECOND DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 4500	The next morning, the dough shall be slightly curved.
EGG YOLK	g 2400	Add DOLCE FORNO MAESTRO to the first dough and knead for 5-10 minutes.
UNSALTED BUTTER 82% FAT - SOFT	g 2000	When well-combined, add sugar, salt and 1kg of egg yolk, then knead for about 10 minutes.
CASTER SUGAR	g 800	Pour the remaining egg yolk gradually in more times (about $\frac{1}{2}$ kg each time).
SALT	g 90	Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is
		smooth.



RAISINS  DRIED APRICOTS  RENO CONCERTO CIOCCOLATO GIANDUIA LATTE - DROPS	g 2500 g 1750 g 1500	Make sure that the temperature of the dough is 26-28°C.  At the end, gently combine raisins, dried apricot and RENO CONCERTO GIANDUIA LATTE.  Let the dough rest at 28-30°C for about 30 minutes.  Divide the dough into portions of the required size and roll each portion up into into a ball shape (consider 1.1kg of dough to make a 1kg panettone).  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%, until the top of the dough nearly leans out of 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.
		Second dough.

## CRUNCHY CHOCOLATE GLAZE

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO	g 350	Warm CHOCOSMART CIOCCOLATO at 35°C then add CHOCOCREAM CRUNCHY.
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	g 150	
DECORATION		
INGREDIENTS		
NOCCIOLE INTERE TOSTATE	To Taste	
	To Taste	
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE	To Taste	



### FINAL COMPOSITION

Dip the lower half of the panbrioche into the chocolate glaze.

Decorate the surface of the dessert with swirls made of CHOCOCREAM CRUNCHY, little cubes of brownies made using RCA BROWNIES CHOC, hazelnut and CURVY LEAF GREEN by Dobla.

To create an even more delicious version of this panbrioche, we suggest you to fill it with CHOCOCREAM CRUNCHY CACAO & NOCCIOLE!

