

PANETTONE APRICOT AND CARAMEL

DELICIOUS VARIATION OF THIS CLASSIC ITALIAN PASTRY.

DIFFICULTY LEVEL B B





FIRST DOUGH

INGREDIENTS	PREPARATION
DOLCE FORNO	g 6500 Put the Dolce Forno and 2/3 of the water in the mixer. When the gluten is almost elastic, add the
WATER	g 3000 remaining water slowly, then the egg yolk and sugar, the yeast and finally the butter.
UNSALTED BUTTER	g 1000 The final temperature of the dough should be between 26-28°C. Put the dough in a large buttered
EGG YOLK	g 500 oval bucket and put it in the leavening chamber at 20°C for 12-14h.
SUGAR	g 300 The dough should quadruple its volume.
YEAST	g 35

GANACHE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO CARAMEL ORO APRICOT PURÉE	g 1500 g 1500	Heat the apricot puree to 50°C and emulsify with a blender the melted SINFONIA CARAMEL ORO Let stand at room temperature overnight.

SECOND DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO	g 4500	The following morning the dough should be quadrupled and slightly rounded.
UNSALTED BUTTER	g 2000	-Add the required quantities of DOLCE FORNO MAESTRO, puree to the evening dough and knead
EGG YOLK	g 2000	for 5-10 minutes.
APRICOT PURÉE	g 300	-Once the ingredients have been absorbed, add the sugar, salt and a part of the egg yolk.



SUGAR	g 950	-Then add the remaining egg yolk twice.
HONEY	g 300	-Separately create the mixture of soft butter and honey and incorporate it into the dough 4 times.
SALT	g 100	- incorporate the drops into the milk and the whole apricot fruit
TUTTAFRUTTA ALBICOCCA CESARIN	g 2000	-Place the dough to point in a leavening cell at 28-30°C for 90 minutes.
GOCCIOLONI CIOCCOLATO AL LATTE	g 2000	- Divide the dough into the desired sizes, (550g for 500g panettone, and 1100g for 1000g panettone)
		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 pastries covered with plastic sheets.

DIPPING

INGREDIENTS		PREPARATION
COVERDECOR WHITE CHOCOLATE	g 120	Melt the coverdecord white at 50 degrees, add the sinfonia caramel oro in tempera and dip the
SINFONIA CIOCCOLATO CARAMEL ORO	g 280	panettone

FINAL COMPOSITION

Once leavening is complete, leave the panettone exposed to the 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 (approximately 35-40 minutes for 500 gram panettone, 50-60 minutes for 1000 gram panettone), until reaching 93-94°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.





RECIPE CREATED FOR YOU BY **Oriol Portabella**

PASTRY CHEF

