

PANETTONE-BICOLOR

NOT ONLY CAN THIS EFFECT BE ACHIEVED INSIDE CROISSANTS, BUT WITH MANY VARIETIES OF COMBINATIONS IT CAN ALSO BE DONE IN LARGE LEAVENED PRODUCTS

DIFFICULTY LEVEL B B B







FIRST DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 6500	-Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water provided in the recipe
WATER	g 3100	(approximately 2300g).
FRESH YEAST	g 30	-When the dough begins to form, add the remaining water in several stages and continue until you
CASTER SUGAR	g 300	obtain a smooth structure.
EGG YOLK	g 500	-Insert the previously mixed sugar and egg yolk three times.
SOFTENED BUTTER	g 1200	-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 20-22°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.
		WARNINGS:
		-It is advisable to do the "spy", placing 250 g of finished dough in a 1 liter jug to check that it has
		effectively quadrupled.
		-We recommend starting the dough at second speed and then, around ${}^3\!\!4$ of the way through the
		dough, finishing at first speed.
		-If the temperature of the first dough is above 28°C, it will be necessary to reduce the first leavening
		times.



DARK GANACHE

INGREDIENTS		PREPARATION
SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 1000	Form a ganache by first mixing the cocoa with hot water (60°C) with an immersion mixer and then
WATER	g 1000	add the dark chocolate and leave it to rest with cling film in contact overnight at room temperature
CACAO IN POLVERE	g 100	(20-22°C).

SECOND PRINCIPAL DOUGH

INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 4500	-The following morning the dough should be slightly rounded.
SOFTENED BUTTER	g 2000	-Mix the quantities indicated in the recipe of yolk, sugar, salt and honey
EGG YOLK	g 2000	-Add the required quantities of DOLCE FORNO to the evening dough and knead for 7-10 minutes.
CASTER SUGAR	g 1000	-Once the DOLCE FORNO has been absorbed, add the egg yolk and sugar mixture in several
SALT	g 100	batches (about half a kilo at a time).
HONEY	g 160	-Insert the soft butter in several batches (about half a kilo at a time), until you obtain a smooth paste.
PASTA FRUTTA ORO ORANGE - CESARIN	g 70	divide the dough into 2, approximately 4500g/4900g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15	aa. a a a a., appa, 1000g, 1000g

WHITE DOUGH WITH PEAR

INGREDIENTS		PREPARATION
FIRST DOUGH	g 10730	add the water to the mixture little by little, and finally the pears.
WATER	g 400-500	leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds
PEARS	g 1250	every 30 minutes.



DARK DOUGH

INGREDIENTS		PREPARATION
FIRST DOUGH	g 10730	add the ganche to the dough little by little, and finally the goccioloni.
	g 2100	leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds
GOCCIOLONI CIOCCOLATO FONDENTE	g 1400	every 30 minutes.

CACAO GLAZE

INGREDIENTS	PREPARATION
avoletta g 400	Mix AVOLETTA, sugar, egg white, rice starch and cocoa in a planetary mixer at medium speed with
CASTER SUGAR g 200	paddle attachment for 5 minutes, then add the melted butter.
EGG WHITES g 240	-Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer of icing onto the
RICE STARCH g 120	leavened cakes.
MELTED BUTTER g 80	
g 60	

FINAL COMPOSITION

Weigh the two doughs separately, creating 300g balls for the dark dough (you can also make 400g but you will see more at the final cut), and 600g for the light dough.

give it shape and let it rest separately on a plate for 10/15 minutes in the cell.

place the dark ball in the molds with the dark ball in the centre, and place the light ball on top, making sure that it covers it well.

leave to rise in the cell at the previous temperature for approximately 4 hours, or in any case until completely developed.

arrange the previously prepared icing, the granulated sugar, and cook at 160 degrees for 30 minutes, 150 for 20/25 by opening the valve in the last minutes, or in any case up to 92/95 degrees at the heart in a fan oven





RECIPE CREATED FOR YOU BY **DAVIDE LISTA**

PASTRY CHEF

