



DARK CHOCOLATE AND TANGERINE VEGAN PANETTONE

VEGETAL EMULSION

INGREDIENTS

PLANT BASED MILK	g 2150
	g 385
SEED OIL	g 600

PREPARATION

Emulsify the vegetal drink with soy lecithin and seed oil (at least 1 hour before use)

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 6500
WATER	g 3000
VEGETABLE EMULSION	g 700
CASTER SUGAR	g 300
KASTLE CREMA	g 800
FRESH YEAST	g 30

PREPARATION

- Start the dough with DOLCE FORNO MAESTRO, the yeast and 2/3 of the water called for in the recipe.
- When the dough begins to form, add the remaining water in several times and continue until smooth.
- Next add the vegetable emulsion in 2-3 times.
- Finish with the pomade margarine that will be added in 2-3 times.
- Check that the temperature of the dough is 26-28°C.
- Place to rise at 20°C with 70-80% humidity, or if not, covered with a nylon cloth, for 12 hours or otherwise until quadrupled in volume.
- It is advisable to create a spy by weighing 250 grams of dough into a 1-liter jug, when the dough reaches the top of the jug the next morning, the dough will be ready to make the second dough.

TANGERINE FLAVORED CHOCOLATE GANACHE

INGREDIENTS

WATER	g 1500
CACAO IN POLVERE	g 200
SINFONIA VEGAN DARK DF	g 2000
CANDIED TANGERIN PEEL IN CUBES	g 450

PREPARATION

- Make a ganache by mixing with immersion blender first the cocoa with hot water (70°C) and then adding the dark chocolate and mandarin candied fruit, always blending well.
- Allow to rest with plastic wrap overnight at room temperature (20-22°C).

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 4500
VEGETABLE EMULSION	g 2435
SALT	g 100
LEVOSUCROL	g 150
KASTLE CREMA	g 1600
CASTER SUGAR	g 1000
CANDIED TANGERIN PEEL IN CUBES	g 3000
SINFONIA VEGAN DARK DF	g 3600

PREPARATION

- Once the dough has quadrupled in size, place the risen mass in the plunger, add the DOLCE FORNO MAESTRO and let it knead for 10 minutes, until the gluten mesh is well formed.
- Add granulated sugar, salt and one part soy drink, let knead until the dough is smooth.
- Add the remaining soy beverage in several rirpings.
- Incorporate the margarine and chocolate ganache in several rirpese.
- Insert mandarin candied fruit and dark vegan chocolate chips in two times.
- Check that the temperature of the dough is 26-28°C.
- Place the dough to proof in the proofing cell at 28-30°C for 45-60 minutes.
- Divide the dough into the desired pieces and roll (for 1 kg "leavens" divide into 1.2kg pieces).
- Make a preform and deposit dough on baking sheets and let rise for another 15-20 minutes.
- Roll again tightly and place in paper molds.
- Place in leavening cell at 28-30°C with relative humidity of about 70 percent, for about 5 hours, until the top of the dough reaches the level of the mold; if the cell lacks a humidifier, keep the panettoni covered with plastic sheets
- After rising is complete, leave the panettoni exposed to ambient air for 10 to 15 minutes for a skin to form on the surface.
- Bake at 165°C for varying times according to weight (50-55 minutes for 1000-gram ones), until they reach 92-94°C at the core.

- When coming out of the oven, turn the yeast products upside down, using pancake turners.
- Freshly baked leavened pastries should be allowed to cool upside down for 8-10 hours before packing in moplefan bags.

DECORATION

INGREDIENTS

SINFONIA VEGAN M*LK DF

PREPARATION

To Taste

- Precrystallize the chocolate at 30.5°C and then dip the top of the panettone.
- Let the excess drip off well and turn over.
- Decorate the surface with slivers of m*ilk df vegan chocolate.
- Allow to crystallize and then bag in moplefan bags.



RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO

CHOCOLATIER AND PASTRY CHEF