



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



FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

WATER

FRESH YEAST

CASTER SUGAR

EGG YOLK

SOFTENED BUTTER

PREPARATION

g 6500

-Start the dough with the DOLCE FORNO, the yeast and 2/3 of the water provided in the recipe

g 3100

(approximately 2300g).

g 30

-When the dough begins to form, add the remaining water in several stages and continue until you obtain a smooth structure.

g 300

g 500

-Insert the previously mixed sugar and egg yolk three times.

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 ¾ 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

SINFONIA CIOCCOLATO EXTRA FONDENTE 68%	g 1000
WATER	g 1000
CACAO IN POLVERE	g 100

PREPARATION

Form a ganache by first mixing the cocoa with hot water (60°C) with an immersion mixer and then add the dark chocolate and leave it to rest with cling film in contact overnight at room temperature (20-22°C).

SECOND PRINCIPAL DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 4500
SOFTENED BUTTER	g 2000
EGG YOLK	g 2000
CASTER SUGAR	g 1000
SALT	g 100
HONEY	g 160
PASTA FRUTTA ORO ORANGE - CESARIN	g 70
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 15

PREPARATION

-The following morning the dough should be slightly rounded.

-Mix the quantities indicated in the recipe of yolk, sugar, salt and honey

-Add the required quantities of DOLCE FORNO to the evening dough and knead for 7-10 minutes.

-Once the DOLCE FORNO has been absorbed, add the egg yolk and sugar mixture in several batches (about half a kilo at a time).

-Insert the soft butter in several batches (about half a kilo at a time), until you obtain a smooth paste.

divide the dough into 2, approximately 4500g/4900g

WHITE DOUGH WITH PEAR

INGREDIENTS

FIRST DOUGH	g 10730
WATER	g 400-500
PEARS	g 1250

PREPARATION

add the water to the mixture little by little, and finally the pears.

leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds every 30 minutes.

DARK DOUGH

INGREDIENTS

FIRST DOUGH	g 10730
	g 2100
GOCCIOLONI CIOCCOLATO FONDENTE	g 1400

PREPARATION

add the ganche to the dough little by little, and finally the goccioloni.

leave to rest in a cell at 28/30 degrees with 75% humidity for 2 hours, and giving reinforcement folds every 30 minutes.

CACAO GLAZE

INGREDIENTS

AVOLETTA	g 400
CASTER SUGAR	g 200
EGG WHITES	g 240
RICE STARCH	g 120
MELTED BUTTER	g 80
	g 60

PREPARATION

Mix AVOLETTA, sugar, egg white, rice starch and cocoa in a planetary mixer at medium speed with paddle attachment for 5 minutes, then add the melted butter.

-Using a flexible spatula or a bag fitted with a flat nozzle, apply an even layer of icing onto the leavened cakes.

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