



PANETTONE FIGS AND CHOCOLATE

END OF YEAR SPECIAL PANETTONE BROUGHT TO YOU BY FEDERICO & LARS.

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO

WATER

CASTER SUGAR

EGG YOLK

UNSALTED BUTTER 82% FAT - SOFT

YEAST

g 6500

g 2400

g 500

g 1600

g 2000

g 30

PREPARATION

Knead DOLCE FORNO , yeast and all the water for 5-10min.

When the dough is stiff add sugar and then gradually the yolks ,keep kneading until the dough is well-combined and smooth.

At the end, add softened butter in 3-4 times.

Make sure that the temperature of the dough is 26-28°C.

Let rise in a proofer for 12-14 hours at 22-24°C with the 70-80% of relative humidity.

If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.

The dough shall quadruple its initial volume.

CHOCOLATE GANACHE

INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%

CACAO IN POLVERE

WATER - BOILING

HONEY

SUGAR

UNSALTED BUTTER 82% FAT - SOFT

SALT

g 1250

g 125

g 1250

g 500

g 500

g 1300

g 100

PREPARATION

Emulsify all the ingredients together using a blender

Cover with plastic wrap and allow to set, room-temperature, overnight.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO

g 3500

EGG YOLK

g 900

MINUETTO FONDENTE SANTO DOMINGO 75%

g 3000

CANDIED FRUITS - FIGS-CHOPPED

g 2000

PREPARATION

Add DOLCE FORNO and water to the first dough and knead for 5-10 minutes.

When combined start adding the egg yolk in 3 times.

Add the ganache in 4 round.

Finish the dough by adding the inclusions.

Let the dough rest in the proofer room at 28-30°C for about one hour.

Divide the dough into 1100g portions and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest in the proofer at 28-30°C for another 10-15 minutes.

Roll them up tight again and transfer into 1kg paper moulds.

Put in the proofer room at 28-30°C with relative humidity of about 70-80% for 3-4 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proofer is devoid of humidifier, cover the dough with plastic sheets.

GLAZE

INGREDIENTS

COVERDECOR DARK CHOCOLATE - HEATED AT 50°C

To Taste

FINAL COMPOSITION

When the panettones are fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.

Score the surface using a sharp knife.

Bake at 165-185°C for 50-55 minutes or until reached the internal temperature of 92-95°C.

Once baked hang them upside-down using the specific rack.

Cool the complitly for 8-10 hours.

Decorate with COVERDECOR DARK CHOCOLATE and SHAVINGS FLAT DARK DOBLA.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF