



PANETTONE GASTRONOMICO

LEAVENED PRODUCT

DIFFICULTY LEVEL



DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO

ALL-PURPOSE FLOUR

MILK 3.5% FAT

EGGS

FRESH YEAST

EGG YOLK

UNSALTED BUTTER 82% FAT

SALT

g 1.000

g 1000

g 800

g 250

g 40

g 120

g 460

g 40

PREPARATION

Knead DOLCE FORNO MAESTRO, yeast, milk and eggs until the dough is soft and velvet smooth.

Add egg yolk, salt and knead until they will be completely absorbed.

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

Portion the dough as you prefer, roll each portion tight in a ball shape and put in the panettone mold.

Let rise at 28-30°C with 70-80% of humidity, until the dough will reach the mold border.

FINISHING

INGREDIENTS

EGGS

To Taste

WATER

To Taste

FINAL COMPOSITION

Brush the surface with beaten egg.

Pour a small quantity of water along the dough border.

Bake at 170-180°C.



RECIPE CREATED FOR YOU BY **ANTONIO LOSITO**

PASTRY CHEF AND GELATO MAKER

AMBASSADOR'S TIPS

Delicious as well with all the other flavours from FRUTTIDOR range of products, you have to taste them!