



## PANETTONE COFFEE HAZELNUTS

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  
YEAST

g 6500  
g 2400  
g 500  
g 1600  
g 2000  
g 30

#### PREPARATION

Combine DOLCE FORNO, yeast and water, knead for at least 10 minutes.

When the dough begins to form, add sugar and a little bit of egg yolk, then add the remaining yolk in several rounds until a smooth structure is obtained.

Finish with the soft butter which will be added 3-4 times.

Check that the temperature of the dough is between 26-28 ° C.

Place the dough in a container and let it prove in a proofer at 22-24 ° C for 12-14 hours with 70-80% humidity.

The dough is ready when has reached 4 times it's volume.

### SECOND DOUGH

#### INGREDIENTS

DOLCE FORNO  
EGG YOLK  
UNSALTED BUTTER 82% FAT - SOFT  
CASTER SUGAR  
WATER  
HONEY  
SALT

g 3500  
g 1250  
g 1700  
g 700  
g 800  
g 350  
g 110

#### PREPARATION

Start kneading the first dough with the DOLCE FORNO and water for 5-10 minutes.

Once the ingredients have been combined, add the sugar, salt, honey and part of the yolk and continue to knead.

Then add the remaining yolk in 2 times.

Start adding soft butter in 4 times, until fully absorbed.

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

Gently incorporate the inclusions.

GRANELLA DI NOCCIOLA

g 2000

Place the dough in a proofer at 28-30 ° C for 60-70 minutes.

SFERETTE CIOCCOLATO CAFFE'

g 3000

Divide the dough into 1100g then roll them up and place on trays or boards and let it rise in the proofer for another 20 minutes at 28-30 ° C.

Roll up again and place in 1kg paper molds.

Put in a leavening cell at 28-30 ° C with relative humidity of about 60-70% for 4-5 hours, until the top of the dough reaches about 1 cm from the mold.

## COATING

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### INGREDIENTS

COVERDECOR CAFFE' - WARMED AT 50°C

To Taste

COVERDECOR WHITE CHOCOLATE - WARMED AT 50°C

To Taste

### FINAL COMPOSITION

Once fully proofed leave the panettone at room temperature for 20-25 minutes until obtained a dry skin on the surface.

With a sharp knife, make two superficial incisions forming a cross.

Bake at 165-185 ° C for 50-60 minutes ,until reaching 92-94 ° C at the core.

Once they come out of the oven, turn the panettone upside down, using the panettone racks.

Freshly baked panettone must be left to cool upside-down for 8-10 hours before being packaged in moplefan bags.

Glaze the panettone with the two COVERDECORS, creating a marbled effect.

Decorate with MOCCA BEANS and LEAVES MARBLED DOBLA.



**RECIPE CREATED FOR YOU BY LARS VIERHOUT**

CREATIVE PASTRY CHEF AND MIXOLOGIST