



## PANETTONE PLATINUM EASY

COMPARED TO THE ORIGINAL PLATINUM RECIPE, THE PLATINUM EASY RECIPE IS EASIER TO MAKE WHILE MAINTAINING EXCELLENT TASTE AND QUALITY.

DIFFICULTY LEVEL



### FIRST DOUGH (EVENING DOUGH)

#### INGREDIENTS

DOLCE FORNO MAESTRO

WATER - ROOM TEMPERATURE

CASTER SUGAR

EGG YOLK

UNSALTED BUTTER 82% FAT - SOFT

YEAST

g 6500

g 2400

g 500

g 1600

g 2000

g 30

#### PREPARATION

-Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the water provided in the recipe and knead for at least 10 minutes.

-When the dough begins to form, add the sugar and a part of the egg yolk, then add the remaining yolk in several stages until you obtain a smooth structure.

-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 22-24°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.

### SECOND DOUGH

#### INGREDIENTS

DOLCE FORNO MAESTRO

EGG YOLK - ROOM TEMPERATURE

UNSALTED BUTTER 82% FAT - SOFT

CASTER SUGAR

WATER - ROOM TEMPERATURE

HONEY

SALT

g 3500

g 1250

g 1700

g 700

g 800

g 350

g 110

#### PREPARATION

-The following morning the dough should be quadrupled and slightly rounded.

-Add the required quantities of DOLCE FORNO MAESTRO, water to the evening dough and knead for 5-10 minutes.

-Once the ingredients have been absorbed, add the sugar, salt, a part of the egg yolk and continue kneading.

-Then add the remaining egg yolk twice.

-Separately create the mixture of soft butter, honey, orange paste and vanilla and incorporate it into

CANDIED ORANGE PASTE

VANILLA BEANS

RAISINS

CANDIED ORANGE PEEL CUBES

g 500

g 10

g 3000

g 2500

the paste 4 times.

-Check that the temperature of the dough is 26-28°C. If the temperature is lower, it is advisable to slightly heat the candied fruit and sultanas on a baking tray by placing them in the oven for 1-2 minutes.

-Gently incorporate the sultanas and candied fruit.

-Place the dough to proof in the leavening cell at 28-30°C for 60-70 minutes.

- Divide the dough into the desired sizes, then roll up and place on baking trays or boards and leave to rest for another 20 minutes at 28-30°C.

-Roll up again and place in the appropriate paper moulds.

-Place in a leavening cell at 28-30°C with relative humidity of approximately 60-70% for 4-5 hours, until the top of the dough reaches approximately 1 cm from the mould; if the cell does not have a humidifier, keep the panettone covered with plastic sheets.

#### FINAL COMPOSITION

-After leavening, leave the panettone exposed to the ambient air for 20-25 minutes so that a skin forms on the surface.

-With a sharp knife, make two superficial incisions forming a cross (the cuts to be made on the surface of the panettone must not be too deep and are necessary to give the finished product its characteristic and traditional shape).

-Cut the four edges under the skin and insert a small knob of cold butter in the center of the panettone.

-Cook at 165-185°C for variable times depending on the weight (about 35-40 minutes for 500 gram panettone, 50-60 minutes for 1000 gram panettone), until reaching 92-94°C at the core.

-Upon exiting the oven, turn the panettone upside down, using the appropriate panettone turners.

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



RECIPE CREATED FOR YOU BY **MIRKO SCARANI**

PASTRY CHEF