



PANETTONE WITH MILK CHOCOLATE, CHESTNUTS AND APRICOTS

FIRST DOUGH (EVENING)

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
EGG YOLK
CASTER SUGAR
UNSALTED BUTTER 82% FAT
FRESH YEAST

PREPARATION

g 6500 -Knead DOLCE FORNO MAESTRO with the yeast and all the water indicated in the recipe. Knead
g 2400 for 5-10 minutes.
g 1600 -When the dough begins to take shape, add the sugar and the egg yolk little by little until you obtain a
g 500 smooth consistency, then, add the softened butter in 3-4 times.
g 2000 -Check that the temperature of the dough is at about 26-28°C.
g 30 -Place in the proofer for 12-14 hours at 22-24°C with relative humidity of about 70/80%. If the proofer
is unprovided of the humidifier, cover the dough with a plastic cloth. During this first process, the
dough should have quadrupled its initial volume.

ADVICES:

-We suggest cutting out a 250g piece of the dough and to put it into a 1L jug to check the pace of the
leavening and verify the quadruplication of its volume.
-It is suggested to start mixing on second speed and to finish mixing on first speed.
-If the temperature of the first dough is higher than 28°C, you should shorten the first rising time.
-If you use the mixer with a hook or a spiral attachment, you must reduce the amount of water from
2400g to 2300g.

MILK CHOCOLATE GANACHE

INGREDIENTS

SINFONIA CIOCCOLATO AL LATTE 38%	g 2500
WATER - BOILING	g 1300
CACAO IN POLVERE	g 200

PREPARATION

- Combine the cocoa with the hot water and then add the chocolate drops.
- Emulsify with the help of an immersion blender.
- Cover with a film and let it rest at room temperature all night long.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO	g 3500
CHESTNUTS - DRY CHESTNUTS	g 3600
- APRICOT	g 2000
GOCCIOLONI CIOCCOLATO AL LATTE	g 2000
WATER - ROOM TEMPERATURE	g 800
EGG YOLK - ROOM TEMPERATURE	g 1250
UNSALTED BUTTER 82% FAT - SOFTENED	g 500
SALT	g 110
HONEY	g 350
CANDIED ORANGE PASTE	g 500
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 40

PREPARATION

- Start with the first dough (quadrupled), the DOLCE FORNO and the water.
- Knead until the gluten mesh is formed.
- Add, in more than once, the emulsion (previously prepared), the yeast, the honey and the flavouring pastes.
- Add the butter and the salt.
- Add the milk chocolate ganache (made the evening before) in more than once.
- To finish, add the inclusions.
- Let the dough rest in the proofer at 28°C for about two hours, giving a fold after one hour.
- Scale the dough into the desired size and roll up. Let them rest over trays for another 10-15 minutes at 28-30°.
- Roll them up again and place in the moulds.
- Place in the proofer at 26-27°C with relative humidity of 70-80% for 3-4 hours, until the top of the dough is 1 cm lower of the mould. If the proofer is unprovided of the humidifier, cover the pastry with a plastic cloth.

INGREDIENTS

COVERDECOR DARK CHOCOLATE

To Taste

PREPARATION

-Melt the COVERDECOR at 45-50°C.

-Dip the panettoni into the melted Coverdecor and decorate as you like.

FINAL COMPOSITION

Once leavened, let the panettoni rest at room temperature for 20-25 minutes until a light film covers the surface.

-Score the panettoni with a cross and place a small amount of butter in the middle.

-Bake at 160-170°C for varying times depending on the weight of the panettone (about 50-55 minutes for the 1000g piece), until it is reached a core temperature of about 94-95°C.

-Once out of the oven, turn the panettoni upside down with the help of the toothed racks.

-Freshly baked panettoni must cool upside down for about 8-10 hours to be packed into moplefan bags.

ADVICES:

How to calculate the temperature of the water for the first dough:

If you are using a double arm mixer this is the right procedure. If you are using a spiral mixer, considering that it warms up the dough, lower the temperature at least of 5°C.

To obtain the right temperature, for example 26°C, follow this scheme:

It is mandatory to know and use 3 values:

- 1)The value of the room temperature
- 2)The value of the DOLCEFORNO temperature
- 3)The value of the used mixer (double arm 15, spiral or planetary 20)

CALCULATION:

final temperature 26°C x 3 (fixed number) = 78 – Value 1 (e.g. 20°C) – VALUE 2 (e.g. 20°C) – value 3 (e.g. 15) = 78-20-18-15 = 25. 25 should be the temperature of the first dough if using a double arm mixer.



RECIPE CREATED FOR YOU BY LUCA SALVATORI

PASTRY CHEF AND GELATO MAKER