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Panettone Tradizionale Clean Label

Evening pre-dough

Panettone Tradizionale CL	g. 1000
Water	g. 450
Butter	g. 200
Egg yolks	g. 100
Yeast	g. 1

(total 1751 grammi)

Knead all ingredients except butter until smooth and dry dough.

Then incorporate the soft butter and knead until an elastic mass is obtained (dough t 28 °C).

Let rise in cell at 27/30°C for about 10 to 12 hours, until the dough has quintupled; it is recommended to do the rise test by placing 300 g of dough in a 1-liter jug; use the dough only when the risen product comes out of the jug.

Final dough

Pre dough	g. 1751
Flour (340/360 W)	g. 300
Sugar	g. 300
Honey	g. 30
Aromas	a piacere
Egg yolks	g. 150
Butter	g. 200
Fruit and/or candied fruit	g. 700

Knead Pre-dough and flour until well formed; in sequence add the other ingredients in the order given in the recipe. Final temperature 29/30 °C.

Allow to proof for 45 to 60 minutes in cell at 30 °C.

Break, turn twice, place in ramekins.

Let rise in cell at 27/30 °C with 70/80% R.H. for about 5 hours.

Finish and bake as usual (until 96 °C is reached at the core of the product)