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Panettone Tradizionale Dolcefibre

Evening pre-dough

Panettone dolcefibre	g 1000
Sugar	g 100
Water	g 450
Butter	g 200
Egg yolks	g 100
Yeast	g 1

(total 1851 g)

Knead all ingredients except butter until the dough is smooth and dry.
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 1851
Panettone dolcefibre	g 450
Sugar	g 300
Honey/orange paste	g 30
Aromas	a piacere
Egg yolks	g 150
Butter	g 250
Fruit and/or candied fruit	g 500

Mix Pre dough and "Dolcefibre" semifinished product 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.

Form; 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 the core temperature reaches 96 °C).