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Panettone Tradizionale

Evening pre dough

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

(total 1751 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 temp 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.

Impasto finale

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

Mix 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 up, 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 the core temperature reaches 96 °C).