



GIANDUIA PANBRIOCHE

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER - (28-30°C)
UNSALTED BUTTER 82% FAT - SOFT
FRESH YEAST

g 6500
g 3300
g 1000
g 200

PREPARATION

Knead DOLCE FORNO MAESTRO, yeast and 2/3 of the dose of water indicated in the recipe.

When the dough begins to take shape, pour the remaining water gradually in more than once and keep on kneading until the dough is well-combined and smooth.

At the end, add softened butter in 2-3 times.

Make sure that the temperature of the dough is 26-28°C.

We suggest to cut out a 250g piece of dough and to put it into a 1L jug to check the pace of the leavening.

Let rise for 2 hours at 28-30°C with the 70-80% in the proofer room, until the dough triples its initial volume.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
EGG YOLK
UNSALTED BUTTER 82% FAT - SOFT
CASTER SUGAR
SALT

g 4500
g 2400
g 2000
g 800
g 90

PREPARATION

The next morning, the dough shall be slightly curved.

Add DOLCE FORNO MAESTRO to the first dough and knead for 5-10 minutes.

When well-combined, add sugar, salt and 1kg of egg yolk, then knead for about 10 minutes.

Pour the remaining egg yolk gradually in more times (about ½ kg each time).

Add softened butter gradually in more times (about ½ kg each time) and knead until the dough is smooth.

RAISINS
DRIED APRICOTS
RENO CONCERTO GIANDUIA LATTE 27% - DROPS

g 2500
g 1750
g 1500

Make sure that the temperature of the dough is 26-28°C.

At the end, gently combine raisins, dried apricot and RENO CONCERTO GIANDUIA LATTE.

Let the dough rest at 28-30°C for about 30 minutes.

Divide the dough into portions of the required size and roll each portion up into into a ball shape (consider 1.1kg of dough to make a 1kg panettone).

Roll them up tight again and transfer into the specific paper moulds.

Put in the proofer room at 28-30°C with relative humidity of about 70%, until the top of the dough nearly leans out of the edge of the mould. If the proofer room is devoid of humidifier, cover the dough with plastic sheets.

N.B. If you want to add some flavourings to personalize your products, you can add them to the second dough.

CRUNCHY CHOCOLATE GLAZE

INGREDIENTS

CHOCOSMART CIOCCOLATO
CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

g 350
g 150

PREPARATION

Warm CHOCOSMART CIOCCOLATO at 35°C then add CHOCOCREAM CRUNCHY.

DECORATION

INGREDIENTS

NOCCIOLE INTERE TOSTATE

CHOCOCREAM CRUNCHY CACAO & NOCCIOLE

To Taste
To Taste
To Taste

FINAL COMPOSITION

Dip the lower half of the panbrioche into the chocolate glaze.

Decorate the surface of the dessert with swirls made of CHOCOCREAM CRUNCHY, little cubes of brownies made using [RCA BROWNIES CHOC](#), hazelnut and CURVY LEAF GREEN by Dobra.

To create an even more delicious version of this panbrioche, we suggest you to fill it with [CHOCOCREAM CRUNCHY CACAO & NOCCIOLE!](#)