



## PANETTONE PLATINUM EASY ( DOLCE FORNO)

COMPARED TO THE ORIGINAL PLATINUM RECIPE, THE PLATINUM EASY RECIPE IS EASIER TO MAKE WHILE MAINTAINING EXCELLENT TASTE AND QUALITY.

DIFFICULTY LEVEL



### FIRST DOUGH (EVENING DOUGH)

#### INGREDIENTS

DOLCE FORNO  
WATER - ROOM TEMPERATURE  
CASTER SUGAR  
EGG YOLK  
UNSALTED BUTTER 82% FAT - SOFT  
YEAST

g 6500  
g 2400  
g 500  
g 1600  
g 2000  
g 30

#### PREPARATION

-Start the dough with the DOLCE FORNO MAESTRO, the yeast, all the water provided in the recipe and knead for at least 10 minutes.  
-When the dough begins to form, add the sugar and a part of the egg yolk, then add the remaining yolk in several stages until you obtain a smooth structure.  
-Finish with the soft butter which will be added in 3-4 times.  
-Check that the temperature of the dough is 26-28°C.  
- Leave to rise at 22-24°C for 12-14 hours with humidity of 70-80% or if you do not have a humidifier, cover the tub with a plastic sheet.  
-The dough will have to quadruple its volume.

### SECOND DOUGH

#### INGREDIENTS

DOLCE FORNO  
EGG YOLK - ROOM TEMPERATURE  
UNSALTED BUTTER 82% FAT - SOFT  
CASTER SUGAR  
WATER - ROOM TEMPERATURE  
HONEY  
SALT

g 3500  
g 1250  
g 1700  
g 700  
g 800  
g 350  
g 110

#### PREPARATION

-The following morning the dough should be quadrupled and slightly rounded.  
-Add the required quantities of DOLCE FORNO MAESTRO, water to the evening dough and knead for 5-10 minutes.  
-Once the ingredients have been absorbed, add the sugar, salt, a part of the egg yolk and continue kneading.  
-Then add the remaining egg yolk twice.  
-Separately create the mixture of soft butter, honey, orange paste and vanilla and incorporate it into

RAISINS

CANDIED ORANGE PEEL CUBES

g 3000

the paste 4 times.

g 2500

-Check that the temperature of the dough is 26-28°C. If the temperature is lower, it is advisable to slightly heat the candied fruit and sultanas on a baking tray by placing them in the oven for 1-2 minutes.

-Gently incorporate the sultanas and candied fruit.

-Place the dough to proof in the leavening cell at 28-30°C for 60-70 minutes.

- Divide the dough into the desired sizes, then roll up and place on baking trays or boards and leave to rest for another 20 minutes at 28-30°C.

-Roll up again and place in the appropriate paper moulds.

-Place in a leavening cell at 28-30°C with relative humidity of approximately 60-70% for 4-5 hours, until the top of the dough reaches approximately 1 cm from the mould; if the cell does not have a humidifier, keep the panettone covered with plastic sheets.

#### FINAL COMPOSITION

-After leavening, leave the panettone exposed to the ambient air for 20-25 minutes so that a skin forms on the surface.

-With a sharp knife, make two superficial incisions forming a cross (the cuts to be made on the surface of the panettone must not be too deep and are necessary to give the finished product its characteristic and traditional shape).

-Cut the four edges under the skin and insert a small knob of cold butter in the center of the panettone.

-Cook at 165-185°C for variable times depending on the weight (about 35-40 minutes for 500 gram panettone, 50-60 minutes for 1000 gram panettone), until reaching 92-94°C at the core.

-Upon exiting the oven, turn the panettone upside down, using the appropriate panettone turners.

- Freshly baked panettone must be left to cool upside down for 8-10 hours before packaging in moplefan bags.



**RECIPE CREATED FOR YOU BY MIRKO SCARANI**

PASTRY CHEF