



## GASTRONOMIC PANETTONE

### STEP 1

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#### INGREDIENTS

PANDORA SALATA	g 1.000
WATER	g 250-300
EGGS	g 100
UNSALTED BUTTER 82% FAT	g 50
FRESH YEAST	g 40

#### PREPARATION

PANDORA SALATA g 1.000 Water g 250-300 Whole eggs g 100 Butter or cream margarine g 50 Yeast g 40  
**KNEADING:** knead all the ingredients together until a smooth, velvety consistency is obtained, roll up and leave to rest at room temperature for 20-25 minutes. **METHOD:** divide into 750 or 1.000 g pieces, roll up and place in suitable paper moulds. **LEAVENING:** leave in a rising room at 28-30°C for about two hours, until the top of the dough almost sticks out of the mould. **BAKING:** glaze with egg and bake at 200°C, 35-40 minutes for 750 gramme pieces and 45-50 minutes for those weighing 1.000 grammes.