



PANETTONE CHERRY CAKE

END OF YEAR SPECIAL PANETTONE BROUGHT TO YOU BY FEDERICO & LARS.

DIFFICULTY LEVEL



FIRST DOUGH

INGREDIENTS

DOLCE FORNO
WATER
CASTER SUGAR
EGG YOLK
UNSALTED BUTTER 82% FAT
YEAST

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

PREPARATION

Combine DOLCE FORNO, yeast and water, knead for at least 10 minutes.

When the dough begins to form, add sugar and a little bit of egg yolk, then add the remaining yolk in several rounds until a smooth structure is obtained.

Finish with the soft butter which will be added 3-4 times.

Check that the temperature of the dough is between 26-28 ° C.

Place the dough in a container and let it prove in a proofer at 22-24 ° C for 12-14 hours with 70-80% humidity.

The dough is ready when has reached 4 times it's volume.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO
EGG YOLK
UNSALTED BUTTER 82% FAT - SOFT
CASTER SUGAR
MASCARPONE CHEESE - AT ROOM TEMPERATURE
HONEY

g 3500
g 1250
g 700
g 700
g 1730
g 350

PREPARATION

Start kneading the first dough with the DOLCE FORNO and egg yolk for 5-10 minutes.

Once the ingredients have been combined, add the sugar, salt, honey and continue to knead.

Start adding soft butter combined with the mascarpone in 4 times, until fully absorbed.

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

Gently incorporate the inclusions.

Place the dough in a proofer at 28-30°C for 60-70 minutes.

SALT	g 100	<p>Divide the dough into 1100g then roll them up and place on trays or boards and let it rise in the prover for another 20 minutes at 28-30°C.</p> <p>Roll up again and place in 1kg paper molds.</p> <p>Put in a leavening cell at 28-30°C with relative humidity of about 60-70% for 4-5 hours, until the top of the dough reaches about 1 cm from the mold.</p>
GOCCIOLONI CIOCCOLATO BIANCO	g 2000	
CANDIED FRUITS - CHERRIES	g 3000	

ITALIAN MERENGUE

INGREDIENTS

TOP MERINGUE	g 1000
WATER - ROOM TEMPERATURE	g 500-700

PREPARATION

Whip TOP MERINGUE and water in a planetary mixer at medium-high speed for 6-7 minutes or until it becomes voluminous and firm.

FINAL COMPOSITION

Once fully proofed leave the panettone at room temperature for 20-25 minutes until obtained a dry skin on the surface.

With a sharp knife, make two superficial incisions forming a cross.

Bake at 165-185 ° C for 50-60 minutes ,until reaching 92-94 ° C at the core.

Once they come out of the oven, turn the panettone upside down, using the panettone racks.

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

Glaze the panettone with the italian merengue and blow torch it.

Decorate with CHOCOLATE CHERRIES and CURVY GREEN LEAVES DOBLA.

RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF