



## PANETTONE FIGS AND CHOCOLATE

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 - SOFT  
YEAST

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

#### PREPARATION

Knead DOLCE FORNO , yeast and all the water for 5-10min.  
When the dough is stiff add sugar and then gradually the yolks ,keep kneading until the dough is well-combined and smooth.  
At the end, add softened butter in 3-4 times.  
Make sure that the temperature of the dough is 26-28°C.  
Let rise in a proofer for 12-14 hours at 22-24°C with the 70-80% of relative humidity.  
If the proofer room is devoid of humidifier, cover the dough with a plastic cloth.  
The dough shall quadruple its initial volume.

### CHOCOLATE GANACHE

#### INGREDIENTS

MINUETTO FONDENTE SANTO DOMINGO 75%  
CACAO IN POLVERE  
WATER - BOILING  
HONEY  
SUGAR  
UNSALTED BUTTER 82% FAT - SOFT  
SALT

g 1250  
g 125  
g 1250  
g 500  
g 500  
g 1300  
g 100

#### PREPARATION

Emulsify all the ingrediens togheter using a blender  
Cover with plastic wrap and allow to set, room-temperature, overnight.

## SECOND DOUGH

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### INGREDIENTS

DOLCE FORNO

EGG YOLK

MINUETTO FONDENTE SANTO DOMINGO 75%

CANDIED FRUITS - FIGS-CHOPPED

g 3500

g 900

g 3000

g 2000

### PREPARATION

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

When combined start adding the egg yolk in 3 times.

Add the ganache in 4 round.

Finish the dough by adding the inclusions.

Let the dough rest in the proofer room at 28-30°C for about one hour.

Divide the dough into 1100g portions and roll each portion up into a ball shape.

Move onto boards or trays and leave to rest in the proofer at 28-30°C for another 10-15 minutes.

Roll them up tight again and transfer into 1kg paper moulds.

Put in the proofer room at 28-30°C with relative humidity of about 70-80% for 3-4 hours, until the top of the dough nearly leans out of the edge of the mould (1 cm below). If the proofer is devoid of humidifier, cover the dough with plastic sheets.

## GLAZE

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### INGREDIENTS

COVERDECOR DARK CHOCOLATE - HEATED AT 50°C

To Taste

## FINAL COMPOSITION

When the panettonnes are fully proved leave them to rest at room temperature for 20-25 minutes until a light film forms over the surface.

Score the surface using a sharp knife.

Bake at 165-185°C for 50-55 minutes or until reached the internal temperature of 92-95°C.

Once baked hang them upside-down using the specific rack.

Cool the complitly for 8-10 hours.

Decorate with COVERDECOR DARK CHOCOLATE and SHAVINGS FLAT DARK DOBLA.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF