



GASTRONOMIC PANETTONE

STEP 1

INGREDIENTS

PANDORA SALATA
WATER
EGGS
UNSALTED BUTTER 82% FAT
FRESH YEAST

g 1.000
g 250-300
g 100
g 50
g 40

PREPARATION

PANDORA SALATAg 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.