



PANETTONE TRILOGY - GOLD RECIPE

STEP 1

INGREDIENTS

DOLCE FORNO	g 6.500
WATER	g 3.300
UNSALTED BUTTER 82% FAT	g 1.200
SUGAR	g 300
EGG YOLK	g 500
YEAST	g 30

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

STEP 2

INGREDIENTS

DOLCE FORNO	g 4.500
UNSALTED BUTTER 82% FAT	g 2.200
EGG YOLK	g 2.300
SUGAR	g 1.000
HONEY	g 100
SALT	g 100
DARK CHOCOLATE CHUNKS	g 1.500
MILK CHOCOLATE CHUNKS	g 1.500
WHITE CHOCOLATE CHUNKS	g 1.500

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk until you obtain a homogeneous cream or mix them with an immersion mixer. Let it rest for about 5 minutes after which pour a correct dose according to the plate supplied and cook at 190-200°C for about 100 seconds.

AMBASSADOR'S TIPS

Discover also [DOLCE FORNO MAESTRO](#), the clean label version of the classic Dolce Forno, without aromas and emulsifiers.