



VEGAN LEAVENED PRODUCT

FIRST DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
SUGAR
WATER
MARGARINE
FRESH YEAST

g 6000
g 150
g 3150
g 1000
g 30

PREPARATION

- Start the dough with DOLCE FORNO, the yeast and 2/3 of the water in the recipe.
- When the dough begins to form, add the sugar and the remaining water several times and continue until a smooth structure is obtained.
- Finish with the creamed margarine, which will be added 2 to 3 times.
- Check that the temperature of the dough is 26-28 °C.
- Place to rise at 20-21 °C with a humidity of 70-80% or if not covered by a nylon cloth, for 12-14 hours or up to a quadrupled volume.
- It is advisable to create a spy weighing 250 grams of dough in a 1 liter jug, when the next morning, the dough will reach the climax of the jug, the dough will be ready to make the second dough.

SECOND DOUGH

INGREDIENTS

DOLCE FORNO MAESTRO
WATER
PLANT BASED MILK

MARGARINE

g 4000
g 200
g 1700
g 180
g 1000

PREPARATION

- Heat the soya drink, add the soya lecithin and the turmeric, mix with a hand mixer.
- make an emulsion with margarine, invert sugar, vanilla and orange paste.
- When the dough has quadrupled, place the leavened mass in the plunger, add the DOLCE FORO and allow to stir for 10 minutes, until the glutinous mesh is well formed.
- Add water, the granulated sugar, salt and a part of the soya drink and leave to knead to form a

CASTER SUGAR
SALT
ZUCCHERO INVERTITO
VANILLA BEANS
CANDIED ORANGE PASTE
CURCUMA POWDER
RAISINS
CANDIED ORANGE PEEL CUBES

g 600
g 80
g 130
g 10
g 250
g 15
g 2500
g 2000

lysine paste.

- Add the remaining soya drink several times.
- Incorporate margarine emulsion in several portions.
- Finally, add the candied fruit and raisins.
- Check that the temperature of the dough is 26-28 °C.
- Place the dough at 28-30 °C for 45-60 minutes.
- Divide the dough into the desired pieces and roll up (for "leavened" from 1 kg to 1,1kg pieces).
- Make a preform and place the dough on baking trays and leave to cook for another 15-20 minutes.
- Roll again tightly and place in paper moulds.
- Place in a proving cell at 28-30,0 °C with a relative humidity of about 70%, for 4/5 hours, until the top of the dough reaches about 1 cm from the mould; if the cell does not have a humidifier, keep the panettone covered with plastic sheets.

FINAL COMPOSITION

- After leavening, leave the panettone exposed to ambient air for 10-15 minutes to form a skin on the surface.
- Use a sharp knife to make two surface cross-shaped incisions.
- Cut the four flaps under the skin and insert a small knob of cold margarine in the centre of the panettone.
- Bake at 165 °C for varying times by weight (40-45 minutes for 1000 g), to 92-94 °C at the heart.
- When leaving the oven, turn the leavened dough upside down, using the panettone turners.
- Fresh-baked yeasts must be allowed to cool upside down for 8 to 10 hours before wrapping in moplefan bags.

LABELING INFORMATION

Soft wheat flour type 0, raisins (state ingredients), margarine (state ingredients), sugar, soy drink/soy milk (state ingredients), orange candied cubes (state ingredients), lecithin (soy)invert sugar, orange paste or chopped orange cubes (state the ingredients), natural sourdough (wheat), vanilla berries, turmeric, salt, yeast. The product may contain eggs, milk, mustard and nuts.

RECIPE CREATED FOR YOU BY MIRKO SCARANI

PASTRY CHEF

