

D70 | TRADITIONAL PANETTONE

NIGHT DOUGH INGREDIENTS

Panettone flour	4000 g
Water	2000 g
Egg yolks	1250 g
Butter	1250 g
Sugar	1250 g
Ripe Sourdough starter	1200 g



LINEA PASTICCERIA
PANETTONE

DIRECTIONS

Knead the Panettone flour, water, half of the egg yolk, and the ripe sourdough starter until the gluten network is well developed. Add the remaining yolk, incorporating it in two or three stages, and knead until fully absorbed. Finish the dough by adding the butter and sugar, also in two or three stages. The dough should reach a final temperature of 24°C.

Let it rest in a fermentation chamber for 12 hours at 22–23°C, until the dough has tripled in volume.

MORNING DOUGH INGREDIENTS

Panettone flour	1000 g
Butter	1500 g
Egg yolks	1000 g
Sugar	1000 g
Acacia or wildflower honey	250 g
Malt	50 g
Salt	80 g
Vanilla pods	2
Lemon zest	2
Orange zest	2
Raisin	2000 g
Candied orange zest	1500 g



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PANETTONE

DIRECTIONS

Re-knead the dough prepared the night before, adding only malt and flour, until smooth, homogeneous, and well-developed.

Add the salt and one-third of the egg yolks, then knead again until elastic.

Incorporate the remaining yolks (in two stages), followed by the butter and sugar (also in two or three stages).

Add the honey, then finish with the last portion of butter and sugar. Once the dough is ready, mix in the raisins and candied orange peel. Let it rest for 60 minutes in the dough tub.

Divide and pre-shape pieces of dough: 960g if the Panettone will be glazed, 1080g if unglazed. Leave uncovered for about 15 minutes to allow a thin skin to form on the surface.

Proceed with final shaping and place into molds. Proof for 6-8 hours at 28-30°C. Glaze if needed, then bake for about 55 minutes at 180°C in a conventional oven, or at 160°C in a convection oven.

Remove from the oven when the internal temperature reaches 92-94°C.