

## D75 | DOLCE VIVO PANETTONE

### INGREDIENTS

first night dough: 21.012 gr

DOLCEVIVO	12 Kg
Water	5400 g
Butter	2400 g
Egg yolks	1200 g
Fresh brewer's yeast	12 g



MIX  
DOLCEVIVO

### DIRECTIONS:

Knead DOLCE VIVO with water and brewer's yeast until a proper gluten network forms. Gradually add the egg yolks in several additions, waiting until they are fully absorbed before adding the butter in stages. Finish the dough at 24-26°C and place it in the fermentation chamber at 22°C for 12 hours, or until the dough has quadrupled in volume.

### INGREDIENTS

second dough: 43.092 gr  
(total of the dough)

FIRST DOUGH+	
DOLCE VIVO	3 Kg
Water	700 g
Butter	4200 g
Sugar	3200 g
Egg yolks	2100 g
Honey	240 g
Salt	240 g
Raisins	4800 g
Candied fruits	3600 g

Suggested flavourings: 90 gr of orange zest, 60 gr of lemon zest and 30 gr of vanilla pods

## PROCEDIMENTO

Place DOLCE VIVO, the first dough mixture, and water in the mixing bowl and work until a homogeneous dough is obtained. Then gradually add sugar and honey. Add egg yolks and salt, followed sequentially by butter and flavorings, always respecting absorption times and maintaining proper dough elasticity. Finally, add the raisins.

Finish the dough at about 26°C and place in a covered dough tub to rest for about 1 hour.

Divide into 1080g pieces for 1kg unglazed panettone.

Give the dough a pre-shape, then after a few minutes do a second shaping, placing it in the appropriate paper molds.

Proof at 30°C with 75% relative humidity for about 5.30-6 hours.

Finish and bake at 165°C for about 50 minutes, checking the internal temperature reaches 92°C before removing from oven. Hang upside down until completely cooled.