

D81 | PANETTONE DOLCEVIVO CHOCOLATE APRICOT

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 develops. Gradually incorporate the egg yolks in several additions, waiting until fully absorbed before adding the butter in stages. Final dough temperature should reach 24/26°C. Transfer to a fermentation chamber at 22°C for 12 hours, or until the dough quadruples in volume.

INGREDIENTS

second dough: 47.742 gr
(total of the dough)

FIRST DOUGH+	
DOLCEVIVO	3 Kg
Water	600 g
Butter	3600 g
Sugar	3000 g
Egg yolks	2100 g
Honey	240 g
Salt	240 g
Pieces of semi-candied apricots	6600 g

Emulsion: 3500 g dark chocolate (50% cocoa), 3,500 g milk, 350 g cocoa powder.
Bring the milk to a boil and pour over the chocolate. Add the cocoa powder and emulsify.
(Prepare this the day before and keep at room temperature.)

DIRECTIONS:

Place DOLCE VIVO, the first dough, and water in the mixing bowl. Mix until a homogeneous dough forms. Gradually add sugar and honey. Then add egg yolks and salt, followed by the butter in stages, respecting absorption times and maintaining proper dough elasticity.

Finally, incorporate the emulsion.

Bring the dough to about 26°C and transfer to a covered dough tub to rest for about 1 hour.

Divide into 1100g portions for 1kg unglazed panettone.

Pre-shape the dough, let rest briefly, then give final shape and place in paper molds.

Proof at 30°C with 75% relative humidity for about 4 hours.

Finish and bake at 165°C for about 55 minutes, checking the internal temperature reaches 93°C before removing. Invert and hang until completely cooled.