



D99 | CLASSIC EASY PANETTONE DOLCEVIVO

EVENING DOUGH 21.012 gr:

INGREDIENTS

Dolcevivo	12000 g
Water	5400 g
Butter	2400 g
Egg yolks	1200 g
Fresh brewer's yeast	12 g



MIX
DOLCEVIVO

DIRECTIONS

Knead Dolcevivo with the water and the fresh brewer's yeast, until obtaining a correct gluten network. Add in more steps the egg yolks and when these will be completely absorbed, add the butter in more steps. Close the dough at 24/26 degrees and put into the proofer at 22 degrees for 12 hours or bring the dough to quadruple



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SECOND DOUGH 41.502 gr:

INGREDIENTS

First dough+	
Dolcevivo	3000 g
Water	600 g
Butter	3200 g
Sugar	2600 g
Egg yolks	2200 g
Orange paste	350 g
Honey	350 g
Salt	160 g
Raisins	4500 g
Candied orange	3500 g
Vanilla	30 g



MIX
DOLCEVIVO

DIRECTIONS

Place in a mixer Dolcevivo, the first dough, the water and knead until obtaining a homogeneous mixture, add gradually sugar and egg yolks alternately. Before finishing the yolks, add the salt. Add in three times the butter, in which we have added honey, vanilla and orange paste, always respecting the times of absorbing and keeping the dough properly wrapped. Add the raisins and the candied orange let it turn only the time that are distributed in the dough.

Close the dough at 26 degrees and put in covered **mastella** rest for about 1 hour. Divide in pieces of 1100 grams the dough for "Panettoni" without glaze of 1 kg.

Give to the paste a pre-form and after few minutes a second form, place it in the molds.

Put in rise at 30 degrees with 75% U.R. for about ¾ hours. Finish and cook it in ventilated oven at 165 degrees for about 55 minutes, check the temperature at heart (93 degrees) before turning out. Bake it, flip until completely cooled.