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PANETTONE

CLASSICO



MAKES APPROX. 24KG OF DOUGH (24 PANETTONES)

Once you have hydrated your sourdough starter three times, make your first ball of dough the night before you are ready to use it.

OVERNIGHT DOUGH

Sugar.....	1750g
Water at 85°F (30°C).....	1L
Egg yolks.....	1250g
Natural starter	2000g
Panettone flour*.....	4000g
Egg yolks.....	1250g
Water at 85°F (30°C).....	0.5L
Butter.....	2500g

Put the sugar, water and some of the egg yolk in the bowl of a stand mixer. **Mix** for a few minutes, then **add** the natural sourdough starter and flour. Before you **add** any other ingredients, it is extremely important to **leave** the dough to bind so the gluten forms a structure. Once this structure has formed, **add** the eggs and remaining water.

When the dough has absorbed the liquids, **add** the butter.

All the ingredients have to be **added** to the dough at room temperature to avoid any sudden temperature changes that might damage the cells in the starter's yeasts and lactic bacteria.

Once you have finished kneading, the dough should be smooth and compact. To stop the dough from drying out and developing a crust, **brush** it with butter before you put it in the dough proofer at a maximum of 79°F (26°C) or leave it at room temperature until it has tripled in size.

The dough must have tripled in size by the morning.

ON-THE-DAY DOUGH

Panettone flour*.....	1500g
Sugar.....	450g
Honey.....	150g
Egg yolks.....	750g
Crème pâtissière**	500g
Butter.....	500g
Clarified butter	250g
Salt	120g
NOROHY	40g

Candied orange	3000g
Candied citron	2000g
Raisins	1000g

* This recipe uses Molino Quaglia Petra flours.

Once it is ready, **put** the dough from the previous evening in the bowl of a stand mixer and **prepare** the on-the-day dough. **Add** the flour to the overnight dough and wait for the gluten to form a structure.

The dough has to be well developed or it won't be elastic. **Add** the egg yolks and cream, then wait until they are fully incorporated. **Add** the sugar and honey, followed by the butter, liquid butter, salt and vanilla. Once the dough has absorbed all the butter, **add** the candied fruit.

Place the dough in a container and **leave it to rest** for approx. 1 hour. Once the dough has proofed, **make** it into panettoni of your preferred weight and roll these using the "pirlatura" technique.

Put the panettoni into molds and leave them to rise at 85°F (30°C) for 4-5 hours, or at room temperature for as long as needed.

Start the baking process gently by baking at 300°F (150°C) for 10 minutes so the panettoni swell.

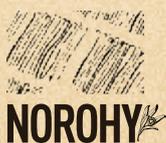
Finish the process at 340°F (170°C), but don't let the panettoni get any hotter than 198°F (92°C) in their middles. As soon as they are baked, **turn** the panettoni over. Because the gluten is unstable, they might start to shrink. By turning them over, you can cool the gluten's structure to make it rigid.

The cold panettoni have to be kept in specially designed bags for the next 12 hours to make sure they don't come into contact with air and dry out.

** Crème pâtissière:

Egg yolks	75g
Sugar	87.5g
Potato starch	75g
UHT Whole milk	250g
Heavy Cream 36%	50g
NOROHY Organic Madagascan vanilla bean	2g

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