

PANETTONE

OVERVIEW

14-043

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.350	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	0.57
Fresh Milk	0.200	57.14
Total Weight:		0.554

Group 2

Ingredient	KG	%
Bread Flour	0.350	50.00
BAKELS PLATINUM INSTANT ACTIVE DRIED YEAST	0.004	1.14
Salt	0.007	1.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.105	15.00
Butter	0.105	15.00
Egg Yolk	0.060	8.57
Fresh Milk	0.200	57.14
Sugar	0.100	14.29
BAKELS LECITEX	0.006	0.86
Total Weight:		0.937

Group 3

Ingredient	KG	%
Raisins	0.100	-
Glazed fruits	0.150	-
Nutmeg	-	-
Orange Zest	-	-
Lemon Zest	-	-
Total Weight:		0.250

Group 4

Ingredient	KG	%
Powdered sugar	-	-
Total Weight:		0.000

Yield: 28 pieces x 60g dough

METHOD

How to do it:

1. Mix Group 1 in a spiral mixer on low speed for 2 minutes, then on high speed for 2 minutes. Ferment for 2 hours.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Breads, Sweet

2. Mix fermented dough with bread flour, Bakels Instant Yeast, salt, egg yolk, fresh milk, sugar, and Lecitex on low speed for 2 minutes.
3. Add Butta Butteroil Substitute and butter and mix on high speed for 3 minutes.
4. Add Group 3 ingredients and mix until fully incorporated.
5. Ferment for 1 hour.
6. Scale to 60g. Round and rest for 10 minutes.
7. Place in baking cups.
8. Proof.
9. Bake at 180°C for 20 minutes.
10. Cool and dust with icing sugar.