

CLASSIC PANETTONE

Pasta Madre (wheat sourdough starter)

Maintenance refresh (1:2)

| | |
|----------|----------------|
| 0.200 kg | Pasta Madre |
| 0.176 kg | Water (38 °C) |
| 0.400 kg | Manitoba flour |

Refresh every 24 hours if the starter is not being used for production. Target temperature after refresh is approx. 28 °C; keep it for 1.5 hours at 28–30 °C, then cool down to 14 °C.

Pre-production refresh (1:1.2)

| | |
|----------|----------------|
| 0.300 kg | Pasta Madre |
| 0.159 kg | Water (38 °C) |
| 0.400 kg | Manitoba flour |

Refresh the starter before production. Target temperature after refresh is approx. 28 °C; keep it at 28–30 °C. Let it ferment for about 3.5–4 hours, until the pH reaches 4.15–4.2.

Aromatic paste

| | |
|----------|--------------|
| 0.400 kg | Caster sugar |
| 0.075 kg | Cornstarch |
| 0.250 kg | Orange juice |
| 0.250 kg | Lemon juice |
| 0.040 kg | Orange zest |
| 0.040 kg | Lemon zest |

Blend into a smooth, compact paste and then heat to 90 °C.

Primo Impasto (first dough)

| | |
|----------|-----------------|
| 0.845 kg | Panettone flour |
| 0.423 kg | Water |
| 0.270 kg | Caster sugar |
| 0.273 kg | Egg yolks |
| 0.256 kg | Pasta Madre |
| 0.232 kg | Butter |

Mix together the flour, water and sugar just until combined, and leave to rest for 45 minutes (autolysis). Then add the pasta madre and knead until you obtain a compact, smooth dough. Next, incorporate the butter in 3 additions – the butter should be slightly firm but plastic, not too soft. Before each new addition, make sure the previous portion of butter is fully incorporated.

After the butter, start adding the egg yolks in stages. The target temperature of the finished dough is 26–28 °C.

Let the dough ferment in a plastic container for about 10–12 hours at 22–24 °C and 50–60 % humidity, until its volume increases by about 3.5 times.

Panettone dough (second dough)

| | | | |
|----------|----------------------|----------|---------------------|
| 2.272 kg | Primo Impasto | 0.024 kg | Vanilla paste |
| 0.239 kg | Panettone flour | 0.188 kg | Water A |
| 0.002 kg | Dried diastatic malt | 0.024 kg | Aromatic paste |
| 0.024 kg | Water B | 0.069 kg | Honey |
| 0.180 kg | Caster sugar | 0.002 kg | Salt |
| 0.258 kg | Egg yolks | 0.431 kg | Raisins |
| 0.497 kg | Butter | 0.690 kg | Candied orange peel |

Mix water A with the raisins and candied fruit and set aside.

Combine the primo impasto with the flour in the mixer and knead until the gluten in the dough is fully developed (windowpane test). Add half of the butter together with one third of the caster sugar, the fruit paste and the vanilla, and mix until everything is combined. Then add the remaining sugar and honey and continue kneading until the mixture is homogeneous. Next, add the remaining butter and knead again until it is completely incorporated. Add the egg yolks in three additions, always waiting until the previous portion is fully absorbed into the dough before adding the next. Dissolve the salt in water B, add it to the dough, and then incorporate the raisins and candied peel so that they are evenly distributed throughout the dough. If you are using a spiral mixer, work at low speed the entire time to avoid overheating the dough. After kneading, let the dough ferment in a plastic container at 24 °C for about 30 minutes. Then turn the dough out onto the work surface and divide it according to the size of the moulds. Pre-shape each piece of dough and leave them to rest on the table for about 30–45 minutes. After resting, shape them finally, place them into the moulds and transfer to the proofer. Let the panettone proof for 4–6 hours; the dough will approximately triple in volume.

Bake 500 g panettones in a rotary oven at 165 °C for about 40 minutes. After baking, turn them upside down and leave them inverted to cool for about 4–5 hours.