

# Sapore Final Dough Panettone



## INGREDIENTS

Dough ingredients	g
<b>Pre-dough</b>	<b>1.775</b>
Water	50
Flour	300
Sugar	300
Honey	30
Egg yolk	150
Butter	200
Cocoa butter	30
Fruits	700

## WORKING METHOD

Mixing	
Mixing spiral	25/30 min in total in slow and fast speed
Dough temperature	26/28 °C
Bulk fermentation	30 min.
Scale	1040 g
Intermediate proof	10 min.

Make up/filling	
Make up	Make a ball and put in the Panettone mold.
Final fermentation	240/300 min - 30°C - 70% RH.

Decoration before baking	
Decoration before baking	Glaze, make a cross-cutting and put on top a little piece of butter.

Baking	
Oven temperature	180 °C
Baking time	55 min in total

### Tips & Tricks

Sapore Madre allows you to decrease the yeast content of your recipe. Mix pre-dough flour and water together. When the dough is elastic and dry, put sugar and honey. After 2 to 3 minutes you can add the eggs yolk, the butter with the cocoa butter. Lastly you can add the fruits to your dough. During cool down, hang upside down to retain the shape.

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