

Sapore Pre-Dough Panettone



INGREDIENTS

Dough ingredients	g
Wheat Flour	700
Sapore Madre	150
Salt	9
Milk powder	40
Sugar	60
Yeast	1
Egg yolk	100
Water	500
Soff'R Melting	15
Butter	200

WORKING METHOD

Mixing	
Mixing spiral	25 min in low speed
Dough temperature	24/26 °C
Bulk fermentation	12h in the proof at 24 °C with 70% RH. The dough must quadruple.

Tips & Tricks

Sapore Madre allows you to decrease the yeast content of your recipe. Mix all the ingredients and when the dough is elastic you can insert the butter.

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