



## 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, then after 2/3 minutes add eggs yolk, then butter with cocoa butter and aroms, and then fruits. During the cooling, put upside down to retain the shape.

## Ingredients

Predough	1775g
Water	50g
Flour	300g
Sugar	300g
Honey	30g
Eggs yolk	150g
Butter	200g
Cocoa butter	30g
Fruits	700g

## Working Method

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	Make a ball and put in the Panettone mold.
Final Fermentation	240/300 min - 30°C - 70% RH.
Decoration before baking	Glaze, make a cross-cutting and put on top a little piece of butter.
Oven Temperature	180 °C.
Baking Time	55 min in total.