

Pre-Dough Panettone



Tips & Tricks

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

Ingredients

Wheat Flour	700g
Sapore Madre	150g
Salt	9g
Milk powder	40g
Sugar	60g
Yeast	1g
Egg yolk	100g
Water	500g
Soft'r Melting CL	15g
Butter	200g

Working Method

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.
Scale	
Intermediate proof	
Make up	
Final Fermentation	
Decoration before baking	
Oven Temperature	
Baking Time	