

Panettone



Ingredients

Panettone

Flour	50%	5000g
<i>Sonnetmix Inverno</i>	<i>50%</i>	<i>5000g</i>
Yeast	8%	800g
Betmonte Rum	3%	300g
Water approx.	48%	4800g

Filling 1

Sugar Nibs P4	20%	2000g
Raisins	30%	3000g
Walnuts	20%	2000g
Pistachio nuts	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough
Dough temperature	Approx. 26°C
Scale	Dough pieces approx. 500 grams and rounding
Dough proof	Approx. 20 minutes
Moulding	Mould it as a round bread and place it in a in (special) paper tin
Final proof	Approx. 80 minutes
Baking	Approx. 35 minutes at 230°C
Finishing	Wash it with melted butter directly after baking

Extra Information

Remarks	For better softness in the baked product, we recommend to wash again delivered raisins/currants and soak them briefly
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For more information please contact Sonneveld: +31 (0)78 644 25 25 or send an e-mail to info@sonneveld.com. Our specialists are glad to assist you.

Bakery Ingredients

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