

Panettone De Luxe



Ingredients

Panettone De Luxe

Flour (high-protein)	100%	10000g
QS Boterstol (Dutch Stollen)	30%	3000g
Fresh Yeast	8%	800g
Salt	2%	200g
Water approx.	62%	6200g
Filling:		
Raisins	95%	9500g
Currants	20%	2000g
Macaroons (chopped)	20%	2000g
Amarene Cherries	10%	1000g

Working Method

Kneading	Mix all ingredients into a smooth and well developed dough. After kneading directly mix filling in
Dough temperature	Approx. 27°C.
Scale	Dough pieces approx. 420 grams, depending on the shape, and rounding
Dough proof	Approx. 25 minutes
Moulding	Mould as a round loaf and place it in Panettone baking rings (Ø ca 125 mm, H: 133 mm)
Final proof	Approx. 75 minutes
Decorating	Incise just before baking a cross on top
Baking	Approx. 30 minutes at 200°C. (Note the cap heat at the inserter oven)
Finishing	Directly after baking brush it with melted butter and decorate it with fine granulated sugar

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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