PATISSIER

Panettone
the freshly baked



FIRST REFRESH
100g of strong white flour
100g of natural yeast
50g of water

Mix all of the ingredients for 'natural yeast, first refresh' in a stand mixer fitted with a dough hook and stir for 7 minutes, making sure the temperature of the dough does not exceed 27°C. Allow to rise for 3 hours at 27°C until tripled in volume

SECOND REFRESH
200g of strong white flour
200g of natural yeast
95g of water

Mix all of the ingredients for in the stand mixer with the first set of dough, stirring for 7 minutes. The final dough should reach a max temperature of 27°C. Leave to rise for 3 hours at 27°C until tripled in volume

THIRD REFRESH
450g of strong white flour
400g of natural yeast
215g of water

Repeat the process, stirring for 7 minutes with the final dough reaching 27°C. Leave to rise for 3 hours at 27°C until tripled in volume. The resulting dough is the 'mother dough' for your panettone

FIRST PANETTONE DOUGH
4000g of strong white flour
1400g of butter, soft
1000g of natural yeast,
(from the third refresh)
1000g of egg yolk
2100g of water, at 28C
1050g of caster sugar

Make the first panettone dough. Melt the caster sugar in the water over a low heat, then add the flour and half of the egg yolks. Combine in a stand mixer and mix thoroughly to obtain a smooth and elastic dough. Add the 190g of mother dough from the third refresh and the remaining egg yolks, mixing until combined. Finish by adding the soft butter a little at a time. The final dough should be at a temperature of 26°C. Leave to rest and triple in volume for 12 hours at 27°C

SECOND PANETTONE DOUGH
1600g of strong white flour
1050g of caster sugar
1000g of egg yolks
2100g of butter, soft
400g of honey
88g of salt
4 vanilla pod, Tahitian
2 orange, freshly zested
2 lemon, freshly zested
500gwater
2500g of candied orange, 1x1cm
2500g of raisins

Make the second panettone dough by mixing the first dough with the flour in a stand mixer. Knead for about 15 minutes. Add the sugar and egg yolks in 3 additions, allowing to combine before the next addition each time. Add the honey, vanilla pod, orange and lemon zests. Once combined, add the salt and mix for another 3 minutes. Gradually add the soft butter a knob at a time and mix until smooth, shiny and elastic. Mix together the candied oranges and raisins and add to the dough. Allow to rest for one hour at 27°C. Divide the dough in half – each piece should weigh about 1050g. Roll each piece twice and place in the panettone moulds. Leave to rise for another 6 hours at 27°C. Preheat the oven to 170°C/gas mark 3.5

ICING
200g of white almond flour
200g of hazelnut flour
800g of caster sugar
40g of soft flour
40g of cocoa powder
40g of cornflour
430g of egg white
almonds, to garnish
pearl sugar, to garnish

To make the icing, blend all of the ingredients with a hand blender and use to glaze the panettone. Sprinkle with almonds and pearl sugar. Bake until the inner part of the panettone reaches 94°C, then remove from the oven and leave to hang upside down by inserting a knitting needle or long piece of dowling through the bottom of the panettone and suspending it. Leave for 12 hours before serving

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