

MIX
«GRANDI
LIEVITATI»

CLEAN
LABEL

BONGIOVANNI
- MUGNAIO DAL 1977 -



PANETTONE TRADIZIONALE CON PERFETTO

- WITH CANDIED ORANGE PASTE -

INGREDIENTS FIRST DOUGH:

• Mix for „grandi lievitati“ PERFETTO	6,7 kg
• Water	2,5 g
• Fresh yeast	20 g
• Egg yolks	1 kg
• Butter 82% fat	1,35 g

QUANTITY:

INGREDIENTS SECOND DOUGH:

• Mix for „grandi lievitati“ PERFETTO	3,3 kg
• Cold water	500 g
• Egg yolks	950 g
• Granulated sugar	1,3 kg
• Honey	650 g
• candied orange paste	200 g
• Egg yolks	1,1 kg
• Butter 82% fat	2,6 kg
• Bourbon vanilla seeds	15 g
• Candied orange peel	4 kg
• Sultana raisins	2 kg

First dough: In a dough mixer add PERFETTO, water, egg yolks and fresh yeast. Knead at speed 1 for 8-10 minutes, if using a spiral mixer, or 5 minutes, if using a diving arm mixer. After this time, set the mixer to speed 2 and continue kneading until the dough is smooth and dry. Add the butter at room temperature and continue kneading until completely combined in the dough. The first dough will be ready once the sides of the mixer bowl are clean.

The final temperature of the dough should be 25°C. To reach this temperature, the temperature of the water added at the start must be calculated based on the type of mixer used and the temperature of the room.

Leavening: Leave to leaven in a leavening cell at 23/24°C for approximately 12 hours or until the initial volume of the dough has completely quadruplicated (1+3). Leavening can take place also at temperatures below 20°C factoring in the additional time required by the dough to quadruplicate.

Second dough: In the dough mixer add the second dose of PERFETTO, the first fully leavened dough, the first batch of egg yolks, and knead at speed 1 for 5 minutes. Set the mixer to speed 2 and continue kneading until the dough is perfectly smooth and dry. Add the sugar, candied orange paste and honey and continue kneading until completely combined in the dough. Then, slowly pour in the second batch of egg yolks.

PANETTONE TRADIZIONALE CON PERFECTO

- RICETTA RICCA -

MISCELA
GRANDI
LIEVITATI

ETICHETTA
PULITA

A completo assorbimento procedere con l'inserimento del burro, acclimatato precedentemente, della vaniglia e quando l'impasto avrà assorbito completamente questi ingredienti procedere con l'arancia candita e l'uvetta sultanina. La temperatura finale dell'impasto dovrà essere di circa 27-28°C

Proofing: Once ready, the whole dough is left to proof for 1 hour in a container and protected from any possible draft..

Sizing: Cut the dough as follows based on the desired weight of the final product:

1kg Final Product = 1100g Dough Weight

750g Final Product = 810g Dough Weight

500g Final Product = 560g Dough Weight

Proceed by shaping the dough into balls, covering with cloth and leaving to proof on the worktop for 20 minutes. After this time, proceed by placing the dough balls into the ramekins.

Leavening: Approximately 6 hours in leavening cell at 30°C with 60% of humidity. The Panettone dough is ready when the dome of the dough is level with the edge of the ramekin.

Finished and Baking: Once the leavening is complete, make the traditional cross-shaped cut and add a piece of butter in the centre. Bake with no steam at 160°C with a closed valve for approximately $\frac{3}{4}$ of the total time, then open the valve to allow the product to dry. The temperature and cooking time may vary depending on the characteristics of the oven used.

The Panettone is baked when the heart reaches a temperature of 91/ 92°C. It is advisable not to exceed the recommended temperature because the level of humidity of the product would be excessively reduced.

Cooling and Packing: As soon as removed from the oven, the Panettone must be left to cool upside-down until completely cold and until the level of humidity is stable (approx. 8-12 h). During cooling, avoid sudden temperature changes to ensure the final product has a longer shelf life. Once they reach room temperature, put the Panettone in the special plastic bags adding approximately 3 or 4 ml of ethanol (92%), to prevent mould..

Shelf Life: Panettone prepared this way will have a shelf life of 60 days. After this time they may start becoming stale and therefore the organoleptic characteristics will gradually start to reduce

Clean label: Following this recipe, the label may bear the words «Our products are free from artificial flavors and colours, preservatives and hydrogenated fats»

Using PERFECTO in the list of ingredients, in addition to those usually used in the recipes of the traditional panettone, you must indicate only the fresh yeast.