

Industrial Panettone

Industrial Panettone from 'Taste of Bread'.

Notes

The monoglyceride/water should be mixed first for the emulsion, before the other emulsion ingredients are added and mixed till homogeneous and with a mayonnaise consistency

Note that you should also add 1 drop of orange essence per 1.27kg of the finished dough at the second stage.

Recommended fermentation time for each of the sponges is 4h. After mixing stage 1 for 3 minutes at first speed, the dough should be left to ferment for a recommended time of 10-12h before the stage 2 ingredients are added. Not that the raisins and candied fruit should be added at the end of this mixing stage, hold a small amount of the softened butter back to facilitate this. After this a further 40 minutes fermentation is recommenced. Bench rest should be 50 minutes. Proof time will be 10-11h at 27°C.

Calvel recommends baking at 210°C for 30-40 minutes. During cooling the Panettone should be hung upside down to prevent sinking.

I have linked an example pdf schedule of the bake that I've found to work.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
Sponge 1 Starter	0.8%	1.4	2.81	5.61	8	11
Sponge 1 Water	0.56%	1	2	4	6	8
Sponge 1 Flour	1.04%	1.82	3.65	7	11	15
Sponge 2 Water	1.76%	3	6	12	19	25
Sponge 2 Flour	3.44%	6	12	24	36	48
Sponge 3 Water	5.48%	10	19	38	58	77
Sponge 3 Flour	10.92%	19	38	77	115	153
Stage 1 Emulsion Monoglyceride	0.7%	1.23	2.46	5	7.37	10
Stage 1 Emulsion Water	1.4%	2.46	5	10	15	20
Stage 1 Emulsion Butter	12.0%	21	42	84	126	168
Stage 1 Emulsion Egg Yolks	8.0%	14	28	56	84	112
Stage 1 Emulsion Sugar	6.0%	11	21	42	63	84
Stage 1 Flour	64%	112	225	449	674	898
Stage 1 Water	25%	44	88	175	263	351
Stage 1 Sugar	12.0%	21	42	84	126	168
Stage 1 Honey	1.74%	3	6	12	18	24
Stage 2 Flour	36%	63	126	253	379	505
Stage 2 Rasins	35%	61	123	246	368	491
Stage 2 Butter	19.32%	34	68	136	203	271
Stage 2 Candied Fruit	17.4%	31	61	122	183	244
Stage 2 Sugar	14.48%	25	51	102	152	203
Stage 2 Egg Yolks	9.4%	16	33	66	99	132
Stage 2 Orange Flower Water	5.8%	10	20	41	61	81
Stage 2 Salt	1.16%	2	4	8	12	16
Stage 2 Vanilla	0.12%	0.21	0.42	0.84	1.26	1.68