

Panettone Imitation

Imitation Panettone from 'Taste of Bread'.

Notes

This is from page 178 of Raymond Calvel's 'Taste of Bread' (or 'Le Goût De Pain'). It is described as 'An Imitation Panettone by Sponge and Dough Method'. He says 'A panettone can be leavened with baker's yeast. However, this is not an authentic panettone and remains only a pale imitation of the real thing in terms of flavor and keeping qualities. If the baker chooses not to use a naturally leavened sponge, the sponge and dough system, [this recipe] is the least objectionable method'.

Also include 2 drops of orange essence per kg of flour in the main dough.

Mix the sponge on low speed for 6 minutes then rest for 4h @25° (or 15h @4°). Add to the main dough and mix for 4 minutes on low, then 2nd speed beater for 10 minutes. Ferment for 1 hour 40 minutes (degassing at 50 minutes in) then divide and rest for 40 minutes. Proof for 2 hours 20 minutes then bake for 40 minutes @210°

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
Sponge Flour	25%	56	112	224	336	448
Sponge Water	14%	31	63	126	188	251
Sponge Yeast	0.5%	1.12	2.24	4.48	7	9
Flour	75%	168	336	673	1009	1345
Water	2%	4.48	9	18	27	36
Eggs	30%	67	135	269	404	538
Yeast	3.5%	8	16	31	47	63
Butter	25%	56	112	224	336	448
Whole Milk Powder	4%	9	18	36	54	72
Orange Flower Water	5%	11	22	45	67	90
Vanilla	0.01%	0.02	0.04	0.09	0.13	0.18
Raisins	30%	67	135	269	404	538
Candied Fruit	10%	22	45	90	135	179