

Panettone v3

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Notes

Recommended that sourdough started is used 3 hours after refreshing. Flavoring should be mixed up and left to rest for 12h minimum before being incorporated. Stage 1 will take around 12h to rise (under the conditions we attempted to bake this) so this lines up well. Additionally, soak raisins overnight. Incorporate yolks and sugar slowly to prevent dough splitting. Recommended flour protein content is 16%, this is not elaborated on and ash content is not listed so its difficult to know what the original authors where going for.

Apparently during ferment it should rise 250-300%. Bench rest should be 20 minutes and proof should be 5-6 hours.

Cooking temperature is listed as 165° for 50 minutes. It is traditionally scored with a cross with a piece of butter placed in the center.

Orange zest, lemon zest and vanilla pods are all listed in units, rather than grams.

Ingredients

	Bakers %	500g total	1kg total	2kg total	3kg total	4kg total
Flavoring Honey	6.5%	6	12	24	36	47
Flavoring Orange Zest	80.6%	74	147	294	441	588
Flavoring Lemon Zest	32.3%	29	59	118	177	236
Flavoring Vanilla Pods	32.3%	29	59	118	177	236
Stage 1 Flour	100%	91	182	365	547	730
Stage 1 Water	40.3%	37	74	147	221	294
Stage 1 Sourdough	19.4%	18	35	71	106	142
Stage 1 Sugar	16.1%	15	29	59	88	118
Stage 1 Yolks	16.1%	15	29	59	88	118
Stage 1 Butter	24.2%	22	44	88	132	177
Stage 2 Flour	19.4%	18	35	71	106	142
Stage 2 Water	16.1%	15	29	59	88	118
Stage 2 Yolks	19.4%	18	35	71	106	142
Stage 2 Sugar	24.2%	22	44	88	132	177
Stage 2 Butter	32.3%	29	59	118	177	236
Stage 2 Rasins	29%	26	53	106	159	212
Stage 2 Orange Peel	29%	26	53	106	159	212
Stage 2 Citron Peel	14.5%	13	26	53	79	106
Stage 2 Salt	1.3%	1.19	2.37	4.74	7	9.49