

Easter doves with macaronade

Mixes Premixes

Macaronade Mix

N° 1301

Sweet with subtle almond notes

Other applications:

Panettone, brioche



INGREDIENTS

Panettone Mix: 10 kg

Butter: 2 kg

Yeast: 0,6 kg

Water (A): 4,2 L

Bassinage water: 0,6 to 0,8 L

Dried fruits: 4,6 kg

Macaronade Mix: 2 kg

Water (B): 0,5 L

Macaronade: mix the water (B) with the macaronade mix, whisking to avoid lumps.

Base temperature: Mixer 70-72°C and Spiral 76-78°C.

Kneading:

- **First speed:**

Mixer: 5 minutes with the butter and all the water from the start.

Spiral: 5 minutes without the butter and with 4.2 L of water (reserve 0.6-0.8 L for folding in).

- **Second speed:**

Mixer: 22-24 minutes (until dough detaches) and finish with the fruits for 1 minute on 1st speed.

Spiral: 15 minutes (until dough detaches), add the butter and knead for 5-6 minutes. Mix (with a water spray if needed) for 3 minutes on 2nd speed.

Finish with the fruits for 1 to 2 minutes on 1st speed.

Dough temperature: 26-28°C.

First fermentation: 45-60 minutes.

Scaling: divide into 250 g and 2 pieces of 125 g each (for 500 g Easter doves).

Intermediate proofing: 10-15 minutes.

Shaping: shape the dough pieces, using the largest for the body of the doves and the other two for the wings, then place them in the molds.

Final fermentation: 1h30 at 28°C or during 16 hours at 4°C, then 1h30-2h at 28°C.

Charging the oven: decorate the top with the macaronade, add the almonds and sprinkle with powdered sugar.

Baking: 35-40 minutes at 150°C in a ventilated oven.