

Panettone with macaronade

Mixes
Premixes

Macaronade Mix

N° 1301

Sweet with subtle almond notes

Other applications:
Easter doves, brioche



INGREDIENTS

Panettone Mix: 10kg

Dried fruits: 4,6 kg

Butter: 2 kg

Macaronade Mix: 2 kg

Yeast: 0,6 kg

Water (B): 0,5 L

Water (A): 4,8 to 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 100 g, 500 g or 750 g dough pieces.

Intermediate proofing: 10-15 minutes.

Shaping: shape the dough a second time and place it into 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: bake at 150°C in a ventilated oven for 18 minutes (100 g), 35 minutes (500 g) or 45 minutes (750 g).