

# Easter doves

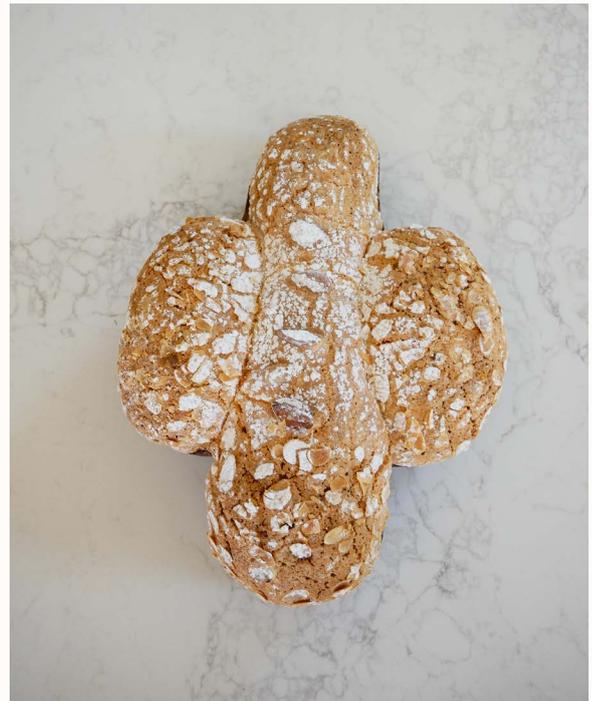
## Mixes Premixes

### *Panettone Mix*

N° 1365

Sweet with hints of vanilla, citrus,  
and dried fruits

Other applications:  
Panettone, brioche



## INGREDIENTS

**Panettone Mix:** 10 kg

**Water:** 4,2 L

**Butter:** 2 kg

**Bassinage water:** 0,6 to 0,8 L

**Yeast:** 0,6 kg

**Dried fruits:** 4,6 kg

## Method with 100% dosage

**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 topping of your choice (macaronade, powdered sugar, chocolate, etc.), then bake.

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