



# PANETTONE MILANESE

Panettone is a true symbol of Italian Christmas, complex, subtle, aromatic and simply delicious. It is prepared with mother yeast and requires time for both preparation and leavening. We know, it takes time to do good things and Panettone is not an exception, but what a satisfaction to make this recipe at home!

FOR THIS RECIPE YOU WILL NEED SOME SPECIALIST KIT, INCLUDING:

- Temperature probe for measuring the dough.
- A standing mixer.
- Panettone cases, available from specialist online retailers.
- Knitting needles or thin wooden dowelling for suspending the panettones upside down after baking.

INGREDIENTS:

First Refresh

20 g of strong white flour (W320)

20 g of natural yeast

9 g of water

Second Refresh

40 g of strong white flour (W320)

40 g of natural yeast

17 g of water

THIRD REFRESH

80 g of strong white flour (W320)

80 g of natural yeast

34 g of water

First Panettone Dough

400 g of strong white flour (W320)

170 g of butter, soft

190 g of natural yeast, from the third refresh

200 g of egg yolk

150 g of water, at 28°C

175 g of caster sugar



## SECOND PANETTONE DOUGH

100 g of strong white flour (W320)  
35 g of caster sugar  
60 g of egg yolks  
60 g of butter, soft  
16 g of honey  
12 g of salt  
1/2 vanilla pod, Tahitian, seeds scraped  
1/2 orange, freshly zested  
1/2 lemon, freshly zested  
200 g of candied orange zest, 1cmx1cm  
200 g of raisins

### ICING:

40 g of white almond flour  
40 g of hazelnut flour  
120 g of caster sugar  
9 g of soft flour  
2 g of cocoa powder  
3 g of cornflour  
50 g of egg white  
pearl sugar, to garnish

### METHOD:

- To begin, start making a mother dough. It's best to do this at 6 am the day before serving. Mix all of the ingredients for 'natural yeast, first refresh' in a stand mixer fitted with a dough hook and stir for 7 minutes, making sure the temperature of the dough does not exceed 27°C. Allow to rise for 3 hours at 27°C until tripled in volume.
- At approximately 10 am, mix all the ingredients for the 'second refresh' in the stand mixer with the first set of dough, stirring for 7 minutes. The final dough should reach a max temperature of 27°C. Leave to rise for 3 hours at 27°C until tripled in volume.
- At approximately 2 pm, repeat the process with the mixture of ingredients for the third refresh, stirring for 7 minutes with the final dough reaching 27°C. Leave to rise for 3 hours at 27°C until tripled in volume. The resulting dough is the 'mother dough' for your panettone.
- That night (at around 6 pm) make the first panettone dough. Melt the caster sugar in the water over a low heat, then add the flour and half of the egg yolks.
- Combine in a stand mixer and mix thoroughly to obtain a smooth and elastic dough. Add the mother dough from the third refresh and the remaining egg yolks, mixing until combined. Finish by adding the soft butter a little at a time. The final dough should be at a temperature of 26°C.





- Leave to rest and triple in volume for 12 hours at 27°C.
- At 7 am the next day, make the second panettone dough by mixing the first dough with the flour in a stand mixer. Knead for about 15 minutes. If the dough is very thin, you may need to add a little more flour.
- Add the sugar and egg yolks in 3 additions, allowing to combine before the next addition each time.
- Add the honey, vanilla seeds, orange and lemon zests. Once combined, add the salt and mix for another 3 minutes.
- Gradually add the soft butter a knob at a time and mix until smooth, shiny and elastic. Mix the candied oranges and raisins and add to the dough. Allow to rest for one hour at 27°C.
- At approximately 8.30 am, divide the dough in half, each piece should weigh about 1050 g. Roll each piece twice and place in the panettone mould. Leave to rise for another 6 hours at 27°C.
- At around 3.30 pm, preheat the oven to 170°C.
- To make the icing, blend all the ingredients with a hand blender and use to glaze the panettone. Sprinkle with almonds and pearl sugar.
- Bake until the inner part of the panettone reaches 94°C, then remove from the oven and leave to hang upside down by inserting a knitting needle or long piece of dowling through the bottom of the panettone and suspending it. Leave for 12 hours before serving.