



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Brioche, Occasion Bread,
Panettone, Speciality Bread

BRIOCHE PANETTONE

INGREDIENTS

Group 1

Ingredient	KG	%
Bread flour	10.000	100.00
<u>Baktem 10% Brioche Paste Concentrate</u>	1.200	12.00
Mixed peel	1.000	10.00
Sultanas	1.000	10.00
Raisins	1.000	10.00
Butter	0.700	7.00
Sugar	0.600	6.00
Yeast	0.600	6.00
Lemon zest	0.150	1.50
Orange zest	0.150	1.50
Water	4.000	40.00
Vegetable oil	1.000	10.00
Egg	0.700	7.00
Glycerine	0.500	5.00
Vanilla flavour	0.150	1.50

Total Weight: 22.750

Yield: 65 Panettone

METHOD

1. Add all ingredients (except fruit, zest and peel) into a spiral mixing bowl.
2. Mix for 3 minutes on slow speed and 8 minutes on fast speed, until fully developed.
3. Dough temperature should be 24-26°C.
4. Add fruit, zest and peel over slow speed, until fully dispersed.
5. Scale at 350g into Panettone cases.
6. Prove for 45 minutes at a controlled temperature of 38°C, 85% relative humidity.
7. Bake at 200°C for 20 minutes.
8. Glaze with [Bun Glaze RTU](#) and top with nibbed sugar pieces if desired.