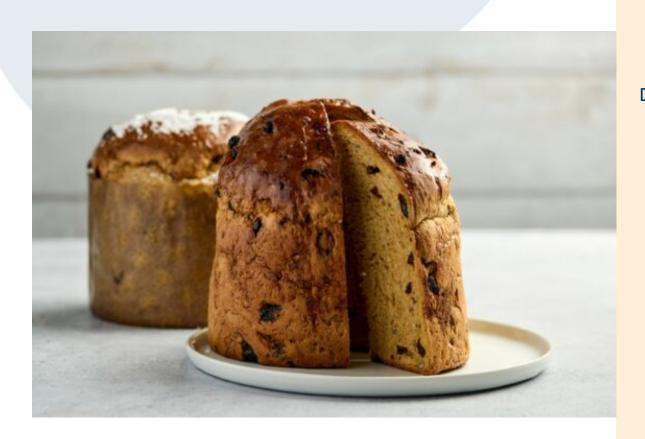


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MULTISEED PANETTONE RECIPE

INGREDIENTS

Group 1	
Ingredient	KG
Wheat flour	3.000
Country Oven® Multiseed Bread Concentrate	1.000
Sugar	0.400
Egg	0.400
Butter	0.400
Baktem 10% Brioche Paste Concentrate	0.100
Yeast	0.240
Water	1.625
Candied peel	0.400
Sultanas	1.200
Raisins	0.400

Total Weight: 9.165

METHOD

- 1. Add all ingredients (except fruit) into a spiral mixing bowl.
- 2. Mix for 5 minutes on slow speed and 8 minutes on fast speed, until fully developed.
- 3. Add fruit on slow over 1 minute to clear.
- 4. Dough temperature should be 22°C.
- $5. \ \mbox{Scale}$ at 500g into ball shapes and place into panettone cases.
- 6. Prove for 120 minutes at 38°C relative humidity, until just below the edge of the case.



Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Multiseed, Panettone



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- 7. Glaze with Bun Glaze RTU before baking.
- 8. Bake at 190°C for 40 minutes.
- 9. Once cool, dust with icing sugar if desired.