



# Multiseed Panettone Recipe



## Ingredients

### Group 1

Ingredient	KG	%
Bread flour	4.000	50.00
Country Oven Multiseed Bread Concentrate	4.000	50.00
Yeast	0.560	7.00
Sugar	0.375	4.70
Mixed spice	0.080	1.00
Water	3.525	44.10
Cranberries	1.600	20.00

Total Weight: 14.140

1. Add all ingredients (except cranberries) into a spiral mixing bowl and mix for 2 minutes on slow speed and 4 minutes on fast speed, until fully developed.
2. Add fruit over 1 minute to clear.
3. Scale at 500g into ball shapes and place into panettone cases sprayed with Sprink.
4. Prove for 50 minutes, until just below the edge of the case.
5. Bake at 205°C for 20 minutes.
6. Once cool, dust with icing sugar if desired.

Yield: 28 panettone



### Display Conditions

Ambient



### Category

Bakery



### Occasion

Christmas



### Finished Product

Multiseed, Panettone

