



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Multiseed, Panettone

MULTISEED PANETTONE RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Wheat flour	3.000
<u>Country Oven® Multiseed Bread Concentrate</u>	1.000
Sugar	0.400
Egg	0.400
Butter	0.400
<u>Baktem 10% Brioche Paste Concentrate</u>	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. 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.



BAKERY INGREDIENTS SINCE 1904

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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.