



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Panettone

MINI PANETTONE

INGREDIENTS

Group Panettone

Ingredient	KG
White bread flour	1.000
Water	0.440
Baktem 10% Brioche Paste Concentrate	0.120
Caster sugar	0.100
Yeast	0.030
Egg	0.100
Butter	0.100
Butta Lemon	0.030
Fermdor® Protect	0.010
Mixed fruit	0.500
Total Weight:	2.430

Group Topping

Ingredient	KG
Spiced Bun Glaze	0.030
Sweetsnow	0.120
Total Weight:	0.150

METHOD

Method

1. Place all brioche ingredients apart from the mixed fruit into a spiral mixing bowl.
2. Mix for 5 minutes on slow speed and 8 minutes on fast speed.
3. Fold in the mixed fruit for 2 minutes on slow speed.
4. Bulk the finished dough for 120 minutes.
5. Cut and Scale at 500g (50g for small) into Panettone cases.
6. Prove for 120 minutes.
7. Light brush with egg.
8. Bake at 190°C for approx. 40 minutes. (20 minutes for small)

Finishing

1. Once cooled, brush 10g of **Spiced Bun Glaze** over the top of the Panettone.
2. Dust 4g of sweetsnow across the top to finish.