







MODERNIST PANETTONE

Though time is a significant factor in making the traditional style of panettone (see page 254), it is possible to mix, proof, and bake an excellent loaf in about 5 hours rather than nearly 3 days. We rely on liquid lecithin and propylene glycol alginate (PGA), which are some of the best emulsifiers available, to create an efficient emulsion to

support the fat in the dough and help produce strong dough structure. (You can also use our gelled water technique on page 171, in addition to the liquid lecithin and PGA on page 2-332 to create a more open crumb structure.)

<p>TOTAL TIME</p>  <p>Active 9 min Inactive 4 h 25 min</p>	<p>DDT</p>  <p>24-26°C/ 75-78°F</p>	<p>DIFFICULTY</p>  <p>Advanced: mixing, shaping, and baking</p>	<p>OVENS</p>  <p>★Convection ★Combi</p>	<p>YIELD / SHAPE</p>  <p>2 lg loaves</p>
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INGREDIENTS	WEIGHT	VOLUME		NET CONTENTS
For the Sponge				Ingredients
Whole milk, 27 °C / 80 °F	125 g	½ cup	69.44	Flour
Instant dry osmotolerant yeast	11 g	2½ tsp	6.11	Vital wheat gluten
High-gluten bread flour	180 g	1⅓ cups	100	Water
For the Dough				Sugar
① Whole milk	120 g	½ cup	34.29	Fat
Water	70 g	⅓ cup	20	Yeast
Instant dry osmotolerant yeast	5.5 g	1¼ tsp	1.57	Salt
② High-gluten bread flour	340 g	2½ cups	97.14	Liquid lecithin
Sponge	316 g	all from above	92.94	Propylene glycol alginate
Eggs, cold	200 g	4 ea	57.14	
Egg yolks, cold	120 g	6 ea	34.29	
Whole milk yogurt	70 g	⅓ cup	20	
Glucose syrup	20 g	1 Tbsp + 1 tsp	5.71	
Fine salt	14 g	2½ tsp	4	
Vanilla paste	11 g	2 tsp	3.14	
Vital wheat gluten	10 g	1 Tbsp + 1 tsp	2.86	
Liquid lecithin	5.5 g	¾ tsp	1.57	
Barley malt syrup	3 g	¼ tsp	0.86	
Propylene glycol alginate	0.7 g	⅛ tsp	0.2	
③ Sugar	220 g	1¼ cups	62.86	
④ Butter, 82%–83% fat, softened	175 g	¾ cup	50	
⑤ Candied orange peel, small dice	100 g	⅓ cup	28.57	
Candied lemon peel, small dice	100 g	⅓ cup	28.57	
Black raisins	60 g	⅓ cup	17.14	
Golden raisins	60 g	⅓ cup	17.14	
Lemon zest	5 g	2 tsp	1.43	
Orange zest	5 g	2 tsp	1.43	
For the Topping, optional				
Egg wash see page 3-270	as needed			
Pearl sugar	as needed			
Yield	~2.00 kg			

This recipe yields twice the standard yield in our recipes. We don't recommend making this recipe in smaller amounts because it will be hard for any machine mixer (even one using a smaller 4.5 qt bowl) to properly mix quantities less than 2 kg.

It is always a good idea to zest citrus fruits directly onto the dough because the oil in the skin usually squirts off during the zesting process. Since all the flavor is in the oils, you'll want them in the dough rather than on a plate or cutting board.

The 1 kg amount for each loaf is meant to be proofed and baked, seam side down, in a 16.5 cm by 11 cm / 6½ in by 4¼ in panettone baking cup. If the cup is any smaller, the dough will spill out of it.

When the dough is fully proofed, it will top out about 2.5 cm / 1 in from the cup's rim.

Consume within 1 d, or freeze for up to 2 mo.

For more on where to purchase the candied citrus peels, see Resources, pages 5-XXXVIII-XLIII.

For salt, flours, substitutions, and other notes, see pages viii–xi.