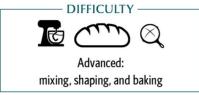
MODERNIST PANETTONE

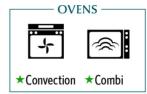
Though time is a significant factor in making the traditional style of panettone (see page 254), it is possible to mix, proof, and bake an excellent loaf in about 5 hours rather than nearly 3 days. We rely on liquid lecithin and propylene glycol alginate (PGA), which are some of the best emulsifiers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









YIELD/SHAPE
2 lg loaves

INGREDIENTS	WEIGHT	VOLUME	%
For the Sponge			
Whole milk, 27° C $/80^{\circ}$ F	125 g	½ cup	69.44
Instant dry osmotolerant yeas	st 11 g	2½ tsp	6.11
High-gluten bread flour	180 g	1⅓ cups	100
For the Dough			
① Whole milk	120 g	½ cup	34.29
Water	70 g	⅓ cup	20
Instant dry osmotolerant yeas	st 5.5 g	11/4 tsp	1.57
2 High-gluten bread flour	340 g	2½ cups	97.14
Sponge	316 g	all from above	92.94
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	1Tbsp +1tsp	5.71
Fine salt	14 g	2½ tsp	4
Vanilla paste	11 g	2 tsp	3.14
Vital wheat gluten	10 g	1Tbsp +1tsp	2.86
Liquid lecithin	5.5 g	3/4 tsp	1.57
Barley malt syrup	3 g	½ tsp	0.86
Propylene glycol alginate	0.7 g	1/8 tsp	0.2
③ Sugar	220 g	1¼ cups	62.86
Butter, 82%-83% fat, softened	l 175 g	³⁄₄ cup	50
5 Candied orange peel, small d	ice 100 g	¹⁄₃ cup	28.57
Candied lemon peel, small di	ce 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		

For salt, flours,	substitutions,	and other	notes, see	pages viii-	-Xi

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Ingredients	Weight	18
Flour	520 g	98.11
Vital wheat gluten	10 g	1.89
Water	583 g	110
Sugar	253 g	47.74
Fat	202 g	38.11
Yeast	17 g	3.21
Salt	14 g	2.64
Liquid lecithin	6 g	1.13
Propylene glycol alginate	0.7 g	0.13

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/ $6\frac{1}{2}$ in by $4\frac{1}{4}$ 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.