Recipe

Panettone



Ingredients

	g
Flour	1000
Salt	15
Yeast	20
Milk Powder	50
Soft'r Improver	10
Sugar	100
Whole Egg	100
Egg Yolks	100
Vanilla	10
Butter	400
Water	400
Raisins	100
Cranberry	100
Dried Figs	100
Chocolate Chips	50
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Working Method

Soak mixed raisins, dried figs and cranberries for 20-15 mins in a lukewarm water, repeat this process for 3 times. Dry and pat them with towel.

Knead the dough without butter 4 mins on slow speed then 6-5 mins on fast speed, until gluten is formed. Then, add the softened butter gradually.

Then add mixed raisins cranberries figs and chocolate chips until fully incorporated Bench rest for about 20 minutes.

Weigh 500 gr each panettone
Proof for around 1.5 hours. Bake for 30 mins at 160°C.

BANO puratos
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