



DISPLAY CONDITIONS

Ambient



CATEGORY

Bread, Buns & Rolls, Sweet Buns



OCCASION

Christmas



FINISHED PRODUCT

Specialty Bun, Sweet Good

PANETTONE

INGREDIENTS

Group 1

Ingredient	KG
Fruit (Raisins, Sultanas or Currants)	2.500
Mixed Peel	0.800
Total Weight:	3.300

Group 2

Ingredient	KG
Flour	5.000
BAKELS BUTTER DOUGH CONCENTRATE	0.400
BAKELS INSTANT ACTIVE YEAST	0.100
Water (variable)	3.000
Butter (Softened)	0.250
Sugar	0.500
Total Weight:	9.250

METHOD

1. Cover Group 1. in warm water for 15 minutes, then drain thoroughly.
2. Place Group 2. ingredients into a mixing bowl & mix until full development is achieved (Dough Temperature 30-31° C). Reducing water content will reduce shelf life.
3. Add Group 1. and slowly combine on slow speed in reverse (Take care not to damage the fruit).

4. Remove from mixer. Allow dough to recover for 5 minutes.
5. Scale and mould into 650g cobbs and place into Panettone papers, 6 to a tray.
6. Proof for 30-40 minutes. Variable. Dry prove where possible.
7. Remove from prover and cut a cross into the top.
8. Bake at 180 ° C for 30-40 minutes.
9. Wash or spray liberally with [Bakels Liquid Bun Glaze](#). Traditionally butter is used to prolong shelf life.