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SINCE 1935

THE PANETTONE ROAD



Guaranteed Success for the Chef

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Panettone is a classic Italian treat that is traditionally enjoyed at Christmas. In recent years, it has become a very on-trend bakery recipe, as well as a hugely successful export far beyond Italy's shores.

An Italian government decree sets out the list of ingredients and essential manufacturing steps of the Panettone recipe. In particular, this recipe must be made using sourdough and carefully selected butter. Choosing a quality butter that is easy to work and malleable, and with a nice milk aroma helps to guarantee a soft dough with evenly distributed flavours.

In this booklet, Panettone Maestro Giambattista Montanari, who is also a Pastry Chef and trainer at La Maison de l'Excellence Savencia[®], takes us through the fundamentals of a recipe that he has mastered to perfection and reveals all the varied possibilities for sweet and savoury fillings.

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Located in Viroflay just outside of Paris, La Maison de l'Excellence Savencia® is not only a venue for French and international food service, bakery and pastry professionals to share and learn, but also a place to contemplate the cuisine and pastry-making of tomorrow.

Throughout the year, Pastry Chef and 2000 winner of Best Craftsman in France for Pastry, Nicolas Boussin, and Michelin-starred Chef, Sébastien Faré, host Chefs, Bakers and Pastry Chefs for individual and group training sessions at La Maison de l'Excellence Savencia®. A team of ten Chefs in the field support professionals throughout the world.



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MEET GIAMBATTISTA MONTANARI

Born in Romagna on the Northern Italian coast, he started his career as a Pastry Chef in 1979 and after about 10 years, opened two pastry shops.

Since 2007, he has been working at Corman as a trainer and demonstrator at **La Maison de l'Excellence Savencia®**. He is also a member of the **AMPI** (Academy of Italian Pastry Masters) and a member of the **Richemont Italia Club** and the **MLM** (Academy of Italian Sourdough and Panettone Masters).

Over the years, Chef Giambattista Montanari collected several prizes, participating in prestigious contests, both national and international, such as the **Pastry International Grand Prix in 2007**. He has become an important representative of the pastry - bread making field in Italy, particularly because of his great skills in the leavened dough processing, which are typical of Italian tradition, such as the Panettone.

He has always been a promoter of quality, not only in terms of raw materials, but also of processing techniques, such as the one with natural yeast. His passion for sourdough-chef and his know-how, acquired throughout his career, led him to write his first book [pH 4.1 Scienza ed artigianalità della pasta lievitata \(pH 4.1 leavened dough's science and craftsmanship\)](#), awarded the **best Italian professional book** in 2015 and winner of the Gourmand Awards. In 2016 he was awarded as the **best professional book in the world**. He will complete his second book on sourdough in 2020 entitled, [Omnia Fermenta. Tecnologia degli impasti lievito madre \(Omnia Fermenta. Technology of sourdough pasta\)](#).

The Maestro of Panettone has created the recipes in this booklet to reveal his secrets.

“*Sourdough is part of our life, we take care of it with a lot of dedication to the point of adapting our life to its tempo and needs. to the point of adapting our life to its tempo and needs.*

So much so that, when I come home on the weekend after a week long of demo trip in Italy, my daughter asks me: “Ciao papa, how is my brother? (her brother is my sourdough)””

Giambattista Montanari



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- Ⓔ Specialized training to stay on top of new trends and meet consumers' new expectations.
- Ⓔ A daily support, to continue to be more efficient and take your success and that of your business even further.



THE PANETTONE

HOW DID PANETTONE COME INTO BEING?



There are many hypotheses about Panettone's origin. The most widely accepted is that it happened in Milan, thanks to the quick thinking of a young kitchen assistant working for Ludovico il Moro, Duke of Milan, at an annual Christmas dinner.

While preparing for the meal, the Chef is said to have burnt the dessert planned for the feast by mistake. Toni, his commis, supposedly prepared a dessert with the few remaining ingredients on hand – flour, butter, eggs, citron peel and raisins. This delicacy was a huge success with the guests who named it “Pan del Toni”, which over time became “Panettone”.

VARIATIONS

A good Panettone base is the starting point for a wide diversity of recipes, whether they be savoury or sweet versions. In this booklet, you will find some of Giambattista Montanari's interpretations.

THE 2 KEY INGREDIENTS

- ☉ **Butter** accounts for a quarter of a Panettone's total weight. It plays a major role in slowing down the ageing and retrogradation of starch. The quality of the butter and fatty acids therefore determine the lastingness of the flavours and aromas of the finished product, along with its tenderness and moistness.
- ☉ **Sourdough** is used as a leavener. It must always be maintained in optimal condition; it has to be constantly checked and supervised so that it preserves its power over time.

Its acidity has an influence on the flavour, aroma and shelf-life of Panettones.

THE SOURDOUGH STARTER

Chef Giambattista Montanari's recipe

This method of preparing sourdough starter begins with the simple combination of water and flour, which stimulates spontaneous fermentation.

STEP 1 - POOLISH

50 g wholewheat flour
75 - 80 g water

Combine the ingredients and let them ferment for 24 hours at 25°C. The polish should double in volume in 48 to 72 hours. Once it has doubled, you can begin to refresh.

STEP 2 - 1ST REFRESHMENT

100 g polish
50 g flour

Combine the ingredients and knead to obtain a solid dough. Let it rest for 24 hours at 26°C.

STEP 3 - OVER THE NEXT 3 DAYS

100 g flour
100 g polish
45 g water

Refresh once per day: combine all ingredients and knead to obtain a solid dough. Let it rest for 24 hours at 26°C

STEP 4 - BEGINNING ON DAY 5

100 g flour
100 g polish
45 g water

Refresh twice a day to increase the power of the sourdough: combine all ingredients and knead to obtain a solid dough.

WHAT IS SOURDOUGH?



- ⊗ Sourdough is an age-old, natural product that acts as a dough leavener.
- ⊗ It is a system consisting of a mixture of water and flour in which yeasts and bacteria coexist in symbiosis. They work together to prevent and eliminate the development of other colonies of microorganisms that could interfere with their own development.
- ⊗ Generally speaking, the flour, water and air already have sufficient quantities of naturally present yeasts and bacteria to induce rising and spontaneous fermentation when the right conditions are created.

THE MANAGEMENT PROCESS FOR A PERFECT SOURDOUGH STARTER

The process of managing a sourdough starter is fascinating and complex, requiring advanced observation and analytical skills. It is based on sensorial analysis, passion and a great deal of patience and precision. **There are 4 steps involved:**

1 CREATION

The sourdough starter is created from a mixture of flour and water. It is preferable to use wholewheat flour for the enzymatic activity that occurs in wheat bran. The quantity of water varies and is determined by the fibre in the flour depending on its origin. After the first five days of fermentation, it is necessary to refresh the starter a first time to transform the liquid mixture into a solid state.

2 REFRESHMENT

This is the process of supplying the starter with ferments by adding more water and flour. This provides “food” for the sourdough, keeping it active, healthy and usable at any time. This process results in the dilution of the organic acids developed during the resting time, an increase in the pH level and stimulates the reproduction of microbes. These are key moments for making any corrections and avoiding any slowing down of the process or undesirable acidity.

3 MANAGEMENT

This involves maintaining a constant balance between lactic bacteria and yeasts, in order to obtain the correct balance between CO₂ production (which must be sufficient for the dough to rise) and acidification (which characterizes product flavour and aroma).

4 PRESERVATION

There are at least six different methods, each of which has its own characteristics. In Italy, the most common is the “Milanese bag” method. For sourdoughs that are used on a daily basis, overnight resting for at least 16 hours at 19°C is essential, which allows them to rid themselves of any harmful pathogens.



FOCUS ON THE “MILANESE BAG” METHOD

- ⊖ Once it has been refreshed then rolled, the sourdough is covered with a plastic film (to prevent the formation of a crust) before being wrapped in a linen cloth and firmly tied with a rope.
- ⊖ This method puts the sourdough under higher pressure than the surrounding air pressure, which helps microorganisms develop better. Because the exterior is not in contact with any oxygen, lactic acid production is stimulated while overall fermentation activity is slowed, allowing the yeasts to acquire acidity more evenly and hold back the development of gases until it is next refreshed.





THE CHEF'S TIPS

REGULARITY: THE KEY FOR A SUCCESSFUL SOURDOUGH STARTER

In order to best use and preserve a sourdough starter, it is important to give it the necessary attention. The secret to obtaining an excellent sourdough, with good flavour and long lastingness, is to **identify the factors that influence its development.**

- ⊗ **Acidity (pH):** sourdough performs at its optimum potential between **pH 4 and 4.7.**
- ⊗ **Temperature:** as temperature determines optimal fermentation, **Chef Giambattista Montanari recommends that the temperature of the dough and the room in which it is allowed to rise are always maintained between 25°C and 28°C for good results.** Yeasts live at temperatures of between 4°C and 55°C, but above 35°C, they deteriorate. Differing temperatures would create an imbalance with repercussions as far as flavour, shelf-life and dough structure are concerned.
- ⊗ The availability of water and nutrients, as well as the presence of “inhibiting” ingredients such as salt, sugar or fat. **It is important to always use the same ingredients in order to ensure consistent results.**

THE IMPORTANCE OF THE SENSES

- ⊗ Before each refreshment, **you have to learn to use your senses – taste, sight and smell – in order to understand in which direction the sourdough is headed and how to proceed accordingly.**

Using a pH tester can help determine overall acidity, but it doesn't allow you to understand the relationship between lactic acid and acetic acid, which is best at a 3 to 1 ratio.

- ⊗ **A healthy sourdough has:**
 - a pleasing sour smell
 - a sweet, sourish flavour (not bitter, but with a slight touch of acidity)
 - ivory colour and long, diffuse air cells
 - the dough should be strong, not sticky or tough

BASIC RECIPE





CHEF'S TIP

To incorporate the sultanas, simply soak them in cold water for about 2 hours, changing the water every 30 minutes. This will rehydrate the sultanas and prevent them from absorbing the moisture in the Panettone.



PANETTONE MILANO

Basic recipe with raisins and candied citrus fruits

Quantities for 13 Panettones weighing 1 kg

1 | 1ST DOUGH PIECE

1000 g sugar
1000 g egg yolks
1200 g sourdough
3000 g gluten-rich flour
90 g diastatic malt extract UP 4500/5000
500 g water at 37°C
500 g **Selection Cream 35% fat by Corman**
1366 g **Traditional Butter Block 82% fat by Corman**

Combine the sugar and egg yolks in the bowl of a spiral mixer fitted with a whisk attachment. Replace the whisk with a dough hook. Add the sourdough and leave it running for a few minutes before adding the flour, malt extract and water.

Knead for about 15 minutes, then pour in the cream and lastly, the butter. Knead again for 20 to 25 minutes at 26-27°C.

Leave the dough to rise at 27°C for 10-12 hours, until it has reached approximately 1.5 times its initial volume (800 g of dough in a 200 cm³ cylinder must reach the top).

Brush with butter and place in the fridge at 4°C for an hour.

2 | 2ND DOUGH PIECE

8590 g 1st dough piece
1500 g gluten-rich flour
200 g egg yolks (1)
500 g sugar
100 g inverted sugar
300 g egg yolks (2)
34 g salt
500 g **Selection Cream 35% fat by Corman**
500 g egg yolks (3)
1166 g **Traditional Butter Block 82% fat by Corman**
200 g honey
3 pieces of orange zest
3 pieces of lemon zest
4 vanilla pods
2000 g sultanas
1200 g candied orange, cubed
300 g candied citron, cubed

Into the bowl of a spiral mixer fitted with a dough hook, add the first dough piece together with the flour and egg yolks (1), and knead for 17 minutes until the gluten network has developed. Once the dough is elastic, add the sugars, egg yolks (2) and leave to run for 5 minutes. Add the salt and stir for a few minutes. Drizzle over the cream and add the egg yolks (3), then gradually add the butter mixed with the orange and lemon zests, honey and vanilla. Knead for 7 to 8 minutes. Next, add the fruit, leaving the mixer on for 1-2 minutes. Place in a suitable container for one hour at 32°C. Divide the dough and rest on a wooden stand for 15 minutes at room temperature, then shape into balls and place in paper moulds. Leave to rise at 28°C at a relative humidity of 75% for 5 to 6 hours. When ready to bake, refrigerate for 15 minutes, before baking in an oven at 175°C for 50 minutes (per 1 kg Panettone - 93°C in the middle).





SWEET VARIATIONS



CHEF'S TIP

To work with corn flour, we recommend to use a pre-gelatinisation steaming cooking method, similar to choux pastry preparation.



PAN MEINO

Panettone with candied orange cubes and chocolate chips

Quantities for 6 Panettones each weighing 1 kg

1 | AUTOLYSIS

125 g corn flour
250 g water (1)
1000 g gluten-rich flour
200 g **Selection Cream 35% fat by Corman**
190 g egg yolks
2 g diastatic malt extract UP 4500/5000
275 g water (2)

Make a starch paste from the corn flour and water (1) and leave it to cool. Add the flour and combine until the mixture has a uniform consistency.

Mix together the cream, egg yolks, malt and water (2), then knead for 30 to 40 seconds, the time it takes to absorb the liquids. Cover with plastic film and leave to rest for 45 to 60 minutes.

2 | 1ST DOUGH PIECE

2090 g autolyse preparation
250 g sugar
50 g milk powder
100 g powdered mascarpone
230 g sourdough
500 g fresh mascarpone

To begin the kneading process, add the sugar, milk powder, powdered mascarpone and sourdough to the autolyse dough. Knead until it develops a good elasticity. Stir in the fresh mascarpone and finish the dough. Knead again for 15 to 17 minutes at 24-26°C. Leave the dough to rise at 26°C for 12 hours, until it has reached 1.7 times its initial volume (740 g of dough in a 200 cl cylinder must reach the top). Brush with butter and place in the fridge at 4°C for an hour.

3 | CRUNCHY TOPPING

180 g corn flour
180 g einkorn flour
360 g sugar
299 g **Traditional Butter Block 82% fat by Corman**
50 g water

Mix together all the dry ingredients and, in the meantime, warm the butter to 45°C. As soon as the butter has melted, pour in together with the water and knead. Spread out between two baking sheets to a thickness of 2.5 mm, and leave to crystallise in the refrigerator for 12 hours.

4 | 2ND DOUGH PIECE

300 g corn flour
600 g water
2970 g of the first dough piece
250 g gluten-rich flour
75 g egg yolks
250 g sugar
200 g honey
155 g milk powder
125 g **Selection Cream 35% fat by Corman**
23 g salt
150 g **Traditional Butter Block 82% fat by Corman**
800 g candied orange, cubed
300 g chocolate chips
QS egg white
QS icing sugar
QS candi sugar

30 minutes before the first dough is ready, add water to gelatinise the corn flour and set aside to cool. Add the first dough piece into the bowl of a spiral mixer together with the flour and the first amount of the egg yolks, and knead for 17 minutes until the gluten network has developed. Once the dough is elastic, add the sugar, honey and powdered milk.

Let it run for 5 minutes, then drizzle over the cream before incorporating the salt and lastly the butter at 20°C. Once the dough is formed, pour in the pre-mixed fruit and chocolate chips and place in a suitable container. Keep warm for 30 minutes at 32°C. Divide the dough and place on a wooden or other base for 10-15 minutes at room temperature, then shape into balls and place in paper moulds. Allow to rise at 28°C, at a relative humidity of 75%, for 5 to 6 hours. When ready to bake, refrigerate for 15 minutes, brush the surface of the Pan Meino with egg white and use the candi sugar to stick on a disc of crunchy topping, then sprinkle with icing sugar. Place in an oven at 175°C and bake for 50 minutes per 1 kg of Panettone (95°C in the middle).



CHEF'S TIP

To get a crisp exterior finish that lasts longer, you can make a cracker like on the choux!



PANETTONE OPALYS

Panettone Opalys and passion fruit

Quantities for 10 Panettones each weighing 750 g

1 | 1ST DOUGH PIECE

550 g water
400 g sugar
400 g egg yolks (1)
30 g diastatic malt extract UP 4500/5000
1500 g gluten-rich flour
375 g sourdough
100 g egg yolks (2)
500 g **Traditional Butter Block 82% fat by Corman**

Mix the first four ingredients, then pour in the flour and sourdough. Knead for about 15 minutes, then pour in the butter and the egg yolks (2). Knead again for 20 to 25 minutes at 24-26°C. Leave the dough to rise at 26°C for 10-12 hours, until it has reached 1.7 times its initial volume (740 g of dough in a 200 cl cylinder must reach the top). Brush with butter and place in the fridge at 4°C for an hour.

2 | PASSION FRUIT JELLY WITH GELLAN GUM

1000 g passion fruit puree
250 g water
150 g caster sugar
50 g gellan gum

Mix all the ingredients cold, heat slowly up to 90°C, allowing the gelatine time to rehydrate. Arrange immediately in a square mould. Remove from the mould after 2 minutes, leave to cool and cut to a suitable size for use inside the cake.

3 | BAKING CRUMBLE

180 g corn flour
180 g semolina
360 g sugar
305 g **Traditional Butter Block 82% fat by Corman**
50 g water

Mix together all the dry ingredients and, in the meantime, warm the butter to 45°C. As soon as the butter has melted, pour in together with the water and knead. Spread out between two baking sheets to a thickness of 2.5 mm, and leave to crystallise in the refrigerator 12 hours.

4 | 2ND DOUGH PIECE

3830 g of the first dough piece
500 g gluten-rich flour
200 g egg yolks (1)
350 g sugar
200 g candied orange
125 g honey
30 g grated orange zest
400 g **Selection Cream 35% fat by Corman**
34 g salt
525 g **Traditional Butter Block 82% fat by Corman**
300 g 33% white chocolate
8 g vanilla pod
150 g egg yolks (2)
150 g 33% white chocolate chips
1250 g passion fruit, cubed
Egg white
Cane sugar

Add the first dough piece into the bowl of a spiral mixer together with the egg yolks (1) and the flour, knead for about 17 minutes or until it develops a good elasticity. Then add the sugar and candied orange, continue kneading until elastic. Add the honey infused with the orange zest prepared a day in advance. Once elasticity is regained, drizzle over the cream, then add the salt. Lastly, pour in the butter combined with the white chocolate, vanilla and egg yolks (2). Finish kneading and pour in the chocolate chips and passion fruit cubes, then leave to run for 1 to 2 minutes. Place in a suitable container for one hour at 32°C. Divide the dough and place on wooden or other crosses for 15 minutes at room temperature, then divide into 10 pieces each weighing 780 g. Next, divide each piece into 5, shape into a ball, and place in 5 paper savarin moulds. Allow to rise at 28°C, at a relative humidity of 75%, for 5 to 6 hours. When ready to bake, refrigerate for 15 minutes, cut out a disc of crumble and place it on top. Brush with the egg white, sprinkle with cane sugar and bake. Bake at 175°C for 42 minutes (95°C in the middle).



CHEF'S TIP

To make the chocolate icing more fluid, it is recommended to add 10% vegetable oil and to use it at a maximum temperature of 30°C.



PANETTONE GLASSATO

Panettone with pineapple, red berries and juniper berries

Quantities for 6 small 1 kg Panettones

1 | AUTOLYSIS

60 g juniper berries
400 g gin
1200 g gluten-rich flour
150 g wholemeal flour
200 g **Selection Cream 35% fat by Corman**
500 g water
160 g egg yolks

Realize a juniper panade: infuse the juniper berries in the gin. Leave covered for 8 hours, strain and bring to boil. Add the wholemeal flour and thicken to form a starch paste as you would for choux dough, leave to cool. Next, add the gluten-rich flour and knead until the flour is completely dispersed. Then add the cream, water and egg yolks and make the autolyse preparation by kneading for 30 to 40 seconds, the time it takes for the flour to absorb the liquids. Cover with plastic film and leave to rest for an hour.

2 | 1ST DOUGH PIECE

2370 g autolyse preparation
280 g sourdough
300 g gluten-rich flour
18 g diastatic malt extract UP 4500/5000
300 g sugar
100 g egg yolks
360 g **Traditional Butter Block 82% fat by Corman**

Once the autolyse is ready, add the sourdough, flour, malt extract and sugar, then commence kneading. Knead for 7 to 9 minutes until it develops a nice elastic texture, then add the egg yolks and lastly, the butter at 22°C.

Knead again for 15 to 17 minutes at 24-26°C. Leave the dough to rise at 26°C for 12 hours, until it has reached 1.7 times its initial volume (740 g of dough in a 200 cl cylinder must reach the top). Brush with butter and place in the fridge at 4°C for an hour.

3 | 2ND DOUGH PIECE

3400 g of the first dough piece
400 g gluten-rich flour
130 g egg yolks
160 g sugar

AROMATIC PASTE TO BE PREPARED A DAY AHEAD AND STORED AT 4°C FOR 12 HOURS

120 g honey
12 g grated lime zest
7 g pink peppercorns
40 g egg yolks
146 g **Traditional Butter Block 82% fat by Corman**
24 g salt

CHOCOLATE AND PINEAPPLE EMULSION TO BE PREPARED A DAY AHEAD AND STORED AT 16°C

585 g pineapple puree
130 g water
672 g white chocolate 29%
225 g **Traditional Butter Block 82% fat by Corman**
65 g soy lecithin paste
30 g cocoa butter
1500 g pineapple semi-confit

Add the first dough piece into the bowl of a spiral mixer together with the flour and egg yolks, knead for about 17 minutes or until it develops a good elasticity. Once the dough is elastic, add the sugar, and continue kneading for 6 to 7 minutes, then add the aromatic paste (mix all the ingredients and blend for 3 to 4 minutes using a hand-held blender; cover with film), regain elasticity, then add the salt.

Continue for 2 to 3 minutes and add the chocolate and pineapple emulsion. Bring the water and pineapple puree to a boil, pour over the chocolate and blend. Bring to the boil and reduce by 20% (1387 g becomes 1109 g). Place in the spiral mixer, cool to 32°C, then add the butter at 20°C, the lecithin and the cocoa butter at 35°C and beat. Leave to crystallise at 16°C for 16 to 20 hours. Once absorbed, add a little cold water, then pour in the fruit.

Place in a suitable container for one hour at 32°C. Divide the dough and place on wooden or other crosses for 15 minutes at room temperature, then shape into balls and place in paper moulds. Leave to rise at 28°C at a relative humidity of 75% for 5 to 6 hours. When ready to bake, refrigerate for 15 minutes, before baking in an oven at 175°C for 50 minutes (95°C in the middle per 1 kg Panettone). Allow to cool before coating in white chocolate and pineapple.





SAVOURY VARIATIONS



CHEF'S TIP

Performing a first autolysis with cream gives a melting note to the dough.



IL TREVISANO

Panettone with Prosciutto, Cipolla di Tropea, Treviso red radicchio and Parmesan

Quantities for 7 small 1 kg Panettones

1 | AUTOLYSIS

400 g **Selection Cream 35% fat by Corman**
325 g egg yolks
350 g water
1500 g gluten-rich flour

Mix the cream, egg yolks and water. Add the flour and knead for 1 minute or a little longer, the time it takes for the flour to absorb the liquids.

Stop the mixer and cover with plastic film to prevent lumps forming, allow to stand for 45 minutes.

2 | 1ST DOUGH PIECE

2500 g autolyse preparation
375 g sourdough
375 g sugar
30 g diastatic malt extract UP 4500/5000
502 g **Traditional Butter Block 82% fat by Corman**

Add the sourdough, sugar and malt to the autolyse preparation and knead for about ten minutes, until the dough is nice and elastic. Add the melted butter at 20°C and finish the dough. Knead again for 15 to 17 minutes at 24-26°C. Leave the dough to rise at 26°C for 10-12 hours, until it has reached 1.7 times its initial volume (740 g of dough in a 200 cl cylinder must reach the top). Brush with butter and place in the fridge at 4°C for an hour.

3 | CRUMBLE FOR SAVOURY LEAVENED DOUGH

150 g erythritol
100 g Parmigiano Reggiano
350 g almond flour
300 g gluten-rich flour
392 g **Traditional Butter Block 82% fat by Corman**
61 g water

Add all the dry ingredients into the bowl of a spiral mixer and let it run until the mixture has a uniform consistency. Next, melt the butter at 45°C and stir into the dry ingredients whilst leaving the mixer running, then add the water. Once combined, spread out between two baking sheets to a thickness of 2.5 mm, and leave to cool and stabilise in the refrigerator for 12 hours. The next day, cut out a few discs of crumble.

4 | 2ND DOUGH

3655 g of the first dough piece
500 g gluten-rich flour
100 g egg yolks
150 g erythritol
100 g agave syrup
100 g dextrose
50 g inulin
28 g salt
250 g **Selection Cream 35% fat by Corman**
461 g **Traditional Butter Block 82% fat by Corman**
74 g water
150 g grated Parmesan
150 g almond flour
8 g pepper
165 g whole eggs
750 g Prosciutto, cut into cubes
600 g Cipolla di Tropea (Calabrian red onion)
400 g Treviso red radicchio
100 g pine nuts

Add the first dough piece into the bowl of a spiral mixer together with the flour and the egg yolks, knead for about 17 minutes or until it develops a good elasticity. Once the dough is elastic, add the erythritol, agave syrup, inulin and dextrose, then continue kneading for a few minutes before adding the salt and drizzling over the cream. After a few minutes, gradually incorporate the emulsion of butter, water, Parmesan, almond flour, pepper and egg in two goes.

Finish the dough and add the remaining ingredients, leave it to run for 30 seconds. Place in a suitable container for half an hour at 32-35°C. Divide the dough, shape into a ball and arrange in paper moulds. Allow to rise at 28°C, at a relative humidity of 75%, for 5 to 6 hours. When ready to bake, refrigerate for 15 minutes, cut out a disc of crumble and place it on top. Place in an oven at 175°C and bake for 50 minutes per 1 kg of Panettone (95°C in the middle).



CHEF'S TIP

Using black chickpea flour will give a very characteristic rustic flavour to your Panettone.



ORO DI PUGLIA

Panettone with Caciocavallo, olives and sun-dried tomatoes

Quantities for 8 small 1 kg Panettones

1 | 1ST DOUGH PIECE

400 g **Selection Cream 35% fat by Corman**
200 g egg yolks
300 g water (1)
1200 g gluten-rich flour
260 g water (2)
300 g black chickpea flour
375 g sourdough
375 g sugar
522 g **Traditional Butter Block 82% fat by Corman**

Mix the cream, egg yolks and water (1). Add the flour and knead for 1 minute or a little longer, the time it takes for the flour to absorb the liquids. Stop the mixer and cover with plastic film to prevent lumps forming, allow to stand for 45 minutes. During this time, make a starch paste from the black chickpea flour and the water (2). Once the autolyse preparation is ready, mix the starch paste and add the sourdough and sugar. Commence kneading and, when the dough is nice and elastic, add the butter at 20°C and finish the dough. Knead again for 12 to 15 minutes at 25-26°C. Leave the dough to rise at 22°C for 10-11 hours, until it has reached approximately 1.5 times its initial volume (800 g of dough in a 200 cm³ cylinder must reach the top).

2 | CRUNCHY TOPPING FOR SAVOURY LEAVENED DOUGH

150 g Caciocavallo cheese, grated
150 g onion powder
350 g almond flour
300 g gluten-rich flour
386 g **Traditional Butter Block 82% fat by Corman**
61 g water

Add all the dry ingredients into the bowl of a spiral mixer and let it run until the mixture has a uniform consistency. Melt the butter at 45°C and stir into the dry ingredients whilst leaving the mixer running, then add the water. Once combined, spread out between two baking sheets to a thickness of 2.5 mm, and leave to cool and stabilise in the refrigerator for 12 hours. The next day, cut out a few discs of crumble.

3 | 2ND DOUGH PIECE

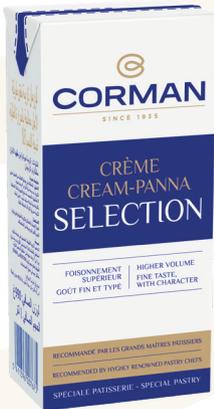
3888 g of the first dough piece
500 g gluten-rich flour
100 g egg yolks
150 g erythritol
100 g agave syrup
50 g inulin
100 g dextrose
30 g salt
250 g **Selection Cream 35% fat by Corman**
473 g **Traditional Butter Block 82% fat by Corman**
74 g water
150 g Caciocavallo cheese, grated
150 g almond flour
8 g pepper
165 g whole eggs
750 g olives, pitted
750 g Caciocavallo, finely diced
400 g sun-dried tomatoes

Add the first dough piece into the bowl of a spiral mixer together with the flour and the egg yolks, knead for about 17 minutes or until it develops a good elasticity. Once the dough is elastic, add the erythritol, agave syrup, inulin and dextrose, then continue kneading for a few minutes before adding the salt and drizzling over the cream.

After a few minutes, gradually incorporate the emulsion of butter, water, Caciocavallo, almond flour, pepper and egg which was prepared a day ahead and stored at 16°C for 16 hours. Finish the dough and add the remaining ingredients, leave it to run for 30 seconds. Place in a suitable container for 30 minutes at 32-35°C.

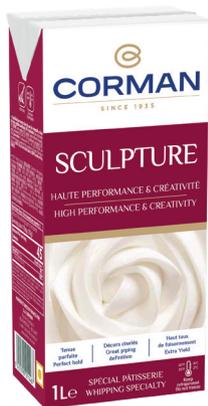
Divide the dough, shape into a ball and arrange in paper moulds. Allow to rise at 28°C, at a relative humidity of 75%, for 5 to 6 hours. When ready to bake, refrigerate for 15 minutes, cut out a disc of crumble and place it on top. Place in an oven at 175°C and bake for 50 minutes per 1 kg of Panettone (95°C in the middle).

CORMAN PRODUCTS



SELECTION CREAM 35% FAT BY CORMAN

- ⊗ Unique recipe based on rigorous selection of raw materials
- ⊗ High whipping volume
- ⊗ Ideal for whipping applications (chantilly, mousses, garnishes...)



SCULPTURE 31% FAT BY CORMAN

- ⊗ Speciality ready to whip
- ⊗ Easy and quick to handle
- ⊗ Carefully selected ingredients
- ⊗ Strong performances and sculpting power



TRADITIONAL BUTTER BLOCK 82% FAT BY CORMAN

- ⊗ A good creamy taste
- ⊗ Easy to work with and an ideal texture
- ⊗ Ideal for leavened doughs, yellow doughs, 4/4, brioches and Panettones, butter cream

CORMAN PRODUCTS

EXTRA BUTTER SHEET 82% FAT BY CORMAN



- ⊗ Better yield: stands up perfectly to dough shrinking
- ⊗ Meticulously selected raw materials
- ⊗ Extra easy to work with: exclusive manufacturing process that give a unique texture to our butter sheet: exceptional firmness and plasticity

DAIRY BUTTER SHEET 82% FAT BY CORMAN



- ⊗ Dairy taste: produced exclusively with premium cream
- ⊗ Easy to work with: a know-how in fat which allows an extraordinary plasticity and firmness
- ⊗ Regularity thanks to the selection of the raw material and the Corman expertise in fat, its texture and taste remain consistent all year around

EXTRA CONCENTRATED BUTTER SHEET 99,9% FAT BY CORMAN



- ⊗ Exceptional crispness and better preservation (without water (<0,1%))
- ⊗ Rich and intense taste (99,9% milk fat)
- ⊗ Suitable for hot and humid conditions: high melting point (36°C)
- ⊗ Optimal plasticity and firmness: unique fat know-how and exclusive Corman manufacturing process
- ⊗ Without lactose

NOTES

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