



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Bread

PANETTONE: BAKELS MULTISEED

INGREDIENTS

Group 1

Ingredient	KG
<u>Bakels Multiseed Bread Base</u>	1.000
Wheat flour	1.000
Margarine	0.300
Dried cranberries	0.200
Raisin	0.200
Fermdor W Germ Liquid	0.150
Yeast	0.120
Syrup	0.100
<u>Bakels Lecisoft Master</u>	0.020
<u>Aromatic Rum flavour</u>	0.050
Water	0.900
Total Weight:	4.040

METHOD

1. **Soaking** - Mix the rum with the raisins and cranberries and 500g of water, preferably the day before.
2. **Pre-dough** - Mix together 500g flour, 500g mix, 60g yeast, 150g Fermдор w germ liquid and 400g water. Leave in the pot for 2 hours under plastic.
3. Strain the water from the berries, and saved the berries for the last of the mixing.
4. Mix the rest of the ingredients and mix together with the pre-dough and the soaked dough to a smooth dough, about 8 min slowly, 6-8 min quickly.

5. Put the berries in the bowl for the last min of mixing.
6. Weigh the dough into suitable sizes and stretch them out, then let them rest for 30 min on the table.
7. Re-stretch them and place them in the moulds.
8. Refrigerate overnight.
9. Take them out and put them in the oven.
10. Bake for about 30-35 min at an initial temp of 240 with steam, then reduce to 180C.