

Jujube Goji Panettone

An idea to share the Panettone for Asia with healthy ingredients with is suitable for senior citizen at the same time. To share the healthy panettone with Parents in New Year, this whis why in red colour components (red colour is mean happiness in Asia). Jujube - The fruit and its seeds are used in Chinese and Korean traditional medicine, where they are believed to alleviate stress, and traditionally for anti-fungal, anti-bacterial, anti-ulcer, anti-inflammatory purposes and sedation, antispastic, antifertility/contraception, hypotensive and antinephritic, cardi tonic, antioxidant, immunostimulant, and wound healing properties. Goji Berries - Goji, goji berry, or wolfberry (Chinese: 枸杞 pinyin: gǒuqǐ), is the fruit of either *Lycium barbarum* or *Lycium chinense*, two closely related species of boxthorn in the nightshade family, Solanaceae. *L. barbarum* and *L. chinense* fruits are similar but can be distinguished by differences in taste and sugar content. Both species are native to Asia and have been long used in traditional Asian cuisine. Among the extreme claims used to market the product, often referred to as a "superfruit", is the unsupported story that a Chinese man named Li Qing Yuen, who was said to have consumed wolfberries daily, lived to the age of 256 years (1677–1933).



Recipe

First Dough Panettone (5 pcs Panettone 18cm Diameter-Each panettone scale 500g)

Dolce Forno	650g
Water (20-22C)	330g
Unsalted Butter (Soft)	120g
Sugar	30g
Egg Yolk	50g
Dry Yeast	1g
Totaal	1181g

First Dough Panettone (5 pcs Panettone 18cm Diameter-Each panettone scale 500g)

FIRST DOUGH PREPARATION O Mix DOLCE FORNO with the yeast and 2/3 of the water indicated for the recipe (about 230 g). When the dough starts to become elastic and takes shape, gradually add the remaining water. • Add the sugar and, once combined, add the egg yolk at room temperature (in 2/3 stages) and finish with the soft butter (in 3/4 stages). Check that the dough temperature is 24-26°C and leave it to rise at 20-22°C for 2- 4 hours with humidity of 70-80%. In the absence of a humidifier, cover the mould with plastic sheeting. It is a good idea to make a tester, weighing 250 g of dough into a 1ljug: during proofing, the dough should quadruple in volume.

Final Dough Panettone (5 pcs Panettone 18cm Diameter-Each panettone scale 500g)

Dolce Forno	450g
Unsalted Butter	220g
Egg Yolks	230g
Sugar	100g
Chestnut Honey	10g
Sea Salt Flakes	10g
Jujube	300g
Diced candied Orange	200g
Diced candied Citron	175g
Goji Berries Dried	350g
Black Raisin	350g
Totaal	2395g

Final Dough Panettone (5 pcs Panettone 18cm Diameter-Each panettone scale 500g)

In the morning the dough should appear slightly domed on top. Add the specified amount of DOLCE FORNO to the first dough and knead for 5-10 min. Once the sugar is fully combined, add the honey, salt, 100g of egg yolk and knead for around 10 minutes. Add the remaining egg yolk (gradually - ½ kg at a time), and the soft butter (gradually - ½ kg at a time). Check that the dough temperature is 26-28°C. If the temperature is lower, place the candied peel and raisin on a tray and heat gently in the oven for 1-2 min. Soak the dried goji berries with warm water until soft and sieve away the water. Cut dice the jujube. Gradually work in the raisin, candied peel, jujube and goji berries and recheck the dough temperature (26-28°C).

RESTING

Place the dough in a proofing cabinet at 28-30°C for around 1 hour.

KNEADING AND SECOND PROOFING

Divide into pieces of the desired size, roll them up and place on trays in a proofing cabinet for 20 min. Roll them up tightly again and place in suitable paper moulds. Each panettone (18cm Diameter) 500 g dough. Place in a proofing cabinet at 28-30°C with relative humidity of around 70% for 5-6 hours. The top of the dough must expand until it is 1 cm above the top of the mould. If the proofing chamber does not have a humidifier, cover the panettones with plastic sheeting.

FINAL PREPARATION AND BAKING

Leave the panettones uncovered at room temperature for 10 minutes so that a fine skin forms on the surface. Bake at Top heat 170, Bottom heat 150°C for the time required, which varies depending on the weight. This 500g around 50 mins. Once cooked, the panettones must be left to cool upside down for 8-10 hours. Pipe 200 g of Fruttidor Raspberry in to Panettone. Pack in moplefan (polypropylene) bags.

Fruttidor Raspberry

Fruttidor Raspberry	600g
Totaal	600g

Fruttidor Raspberry

Pipe 150g into each panettone, total 5 panettone.

Assembly, layout and finishing

Once the panettone is rest enough. Pipe 150g of Fruttidor raspberry into each Panettone.

Sieve IRCA BIANCANEVE PLUS on the surface edge of Panettone.

Center deco with Jujube and Dobra Geometirc Leaf.

"The Dobra Touch". Geometirc Leaf. Using the Geometirc Leaf to give abstract leaf and the orange colour is well match with red jujube.

Enjoy this exciting recipe.

Featured Product(s)



Geometric leaf



Dolce forno



**Biancaneve
NT**



**Fruttidor
raspberry**