

## PANETTONE

(very slightly modified from [Wild Yeast](#))

yield: two large loaves, best if baked in paper molds

### for starter:

20 g mature stiff (50%-hydration) sourdough starter

20 g flour

10 g water

Mix all ingredients and ferment at 85F for 4 hours. Repeat feedings at 4-hour intervals, each time discarding all but 20 grams of starter, and feeding it with 20 grams of flour and 10 grams of water.

To feed the starter for a whole night, use only 10 g starter with the flour and water, then leave until next morning. Make sure that the final feeding right before you make the dough happens 4 hours before, so that the starter is at its peak. When you are ready to make the final dough, prepare enough starter using these proportions to have enough to use (make a little over 100 g to allow for eventual evaporation)

### First Dough Ingredients:

346 grams flour

190 grams water

1 gram (1/3 teaspoon) osmotolerant yeast, or 1.3 grams (1/2 teaspoon) instant yeast

85 grams sugar

55 grams egg yolk

7 grams (1.5 teaspoons) diastatic malt powder

85 grams unsalted butter, at room temperature

90 grams sweet starter

### Final Dough Ingredients:

all of the first dough

82 grams flour

5 grams (7/8 teaspoon) salt

25 grams egg yolk

1/2 tsp vanilla paste

zest of a medium orange

115 grams water, divided

82 grams sugar

126 grams unsalted butter, at room temperature (pliable)  
20 grams honey  
126 grams raisins  
150 grams candied orange peel

**Glaze Ingredients (optional)**

42 grams granulated sugar  
3 grams (2 teaspoons) ground almonds (or almond flour)  
3 grams (3/4 tsp) vegetable oil  
3 grams (1/2 tablespoon) cornstarch  
3 grams cocoa powder  
15 g egg whites  
1/8 tsp vanilla paste

**Topping (optional)**

powdered sugar  
Swedish pearl sugar  
whole blanched almonds

Make the starter over a period of one to several days. Its final feeding should be given 4 hours before mixing the first dough.

Prepare the first dough the evening before baking: In the bowl of a stand mixer, mix all of the first dough ingredients just until combined. Cover the bowl and ferment for 12 hours at warm room temperature (about 72F), or longer for a cooler room. The dough should more than triple in volume.

Make the final dough: To the first dough in the mixer bowl, add the flour, salt, egg yolks, orange zest, vanilla seeds, and 40 grams of the water. Mix in low speed until the ingredients are just combined, about 3 minutes.

Turn the mixer to medium speed, mix for a minute or two, then continue to mix while *slowly* adding the sugar, in about 5 or 6 increments. Mix for one to two minutes between additions.

Continue to mix until the dough pulls away from the sides of the bowl and the gluten is almost fully developed. Turn the mixer back to low speed and add the butter. Mix for a minute in low speed, then in medium speed until the butter is completely incorporated into the dough and the gluten has reached full development (forms a nice windowpane when gently stretched).

In low speed, add the honey, and about half of the remaining water. Mix until the water is fully incorporated. Add the remaining water and mix until it is fully incorporated. At first it will seem very soupy, do not worry about it, keep mixing and it will end up very smooth and nice.

In low speed, add the raisins and candied peels, mixing just until they are evenly distributed. Place the dough in a lightly oiled container (preferably a low, wide one, to facilitate folding). Ferment at warm room temperature for about one hour, folding the dough after the first 30 minutes. If the dough seems very loose, fold it at 20-minute intervals instead.

Turn the dough onto a buttered surface. Divide the dough into two pieces, and form each piece into a light ball.

Allow the balls to rest (may be left uncovered) for 20 minutes. Meanwhile, if baking in paper molds (recommended) skewer them in the lower third portion with two wooden skewers inserted in parallel. They will hold the panettone after baking upside down to keep the shape. Shape the dough into tight balls and place into the skewered molds.

Proof at 80F for 4 – 6 hours (or about 12 hours at room temperature), until the tops of the dough domes are even with the top of the molds and the sides are an inch or so below the tops. When the dough is nearly fully proofed, preheat the oven to 350F, with the rack in the lower third of the oven.

To mix the glaze, whisk all ingredients together. Pour, brush, or pipe the glaze evenly onto the top of the loaves. Sift powdered sugar generously over the tops, then sprinkle with pearl sugar and garnish with whole blanched almonds.

Place the loaves directly on the oven rack and bake for about 35 – 40 minutes, until the tops are dark brown and the internal temperature is 185F. If the tops are already quite dark after 25 – 30 minutes, turn the heat down to 325F.

While the panettone is baking, set up your hanging apparatus (See above). When the bread is done, hang them as quickly as possible. Allow the panettone to hang for at least four hours, up to overnight.