



MULTISEED PANETTONE

INGREDIENTS

Group 1

Ingredient	KG
Multiseed Bread Concentrate	4.000
White flour	4.000
Mixed spice	0.080
Sugar	0.375
Yeast	0.560
Water	3.525
Cranberries	1.600
Total Weight:	14.140

METHOD

Multiseed Panettone

1. Place all of the ingredients except dried fruit into a spiral mixing bowl.
2. Mix on slow speed for 2 minutes.
3. Mix on fast speed for 4 minutes.
4. Add fruit on slow speed to clear.
5. Mould into balls and scale at 500g.
6. Spray panettone cases with Bakels Sprink Release.
7. Place into panettone cases.
8. Prove for approximately 50 minutes, just below the case edge.



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Christmas



FINISHED PRODUCT

Multiseed, Panettone

9. Bake at 205°C (400°F) for 20 minutes.
10. When cool, can be dusted with icing sugar.