



DOLCE FESTA

Full mix for panettone, colomba and traditional cakes

SUGGESTIONS

To prepare panettone, colomba, pandoro, and many other traditional cakes with natural leavening process.

FEATURES

Practical and complete: full mix containing natural leaven for traditional cakes.

Easy: the balanced ingredients formulation will let you prepare high quality panettoni through a simple and easy production process, having guaranteed and standard results.

WAY OF USE

Full mix containing natural leaven.

YIELD

10 Kg DOLCE FESTA =
30 about PANETTONI

LOGISTIC DATAS



KG 10



PZ 1



KG 10



KG 720



°C 12



12 MONTHS



DOLCE FESTA Recipes

**BASIC RECIPE
CLASSICAL
PANETTONE MILANO**
(Traditional registered
recipe)
**First dough
hour 17:00**



1500 g	DOLCE FESTA
600 g	Water
5 g	Compressed yeast
200 g	Yolk
100 g	Sugar
400 g	Butter

2805 g TOTAL

1. Knead all the ingredients: DOLCE FESTA, water, yeast, yolk and sugar:
8 minutes 1st speed
7 minutes 2nd speed until a smooth and homogeneous dough is obtained.
2. Add butter until completely absorbed.
3. Dough temperature once prepared has to be 27C°.
4. Place the dough into the proofing cabinet at 27C° for 14 hours until it has quadrupled its starting volume.
5. It is advisable to use the Lt. 1 testing bowl to check the leavening process: place 300 g of the dough into a Lt. 1 bowl; once the leavening process will be completed, the volume will have to quadruple

**Second dough
hour 08:00
(following day)**

2803 g	FIRST DOUGH
500 g	DOLCE FESTAMix
50 g	Water
300 g	Yolk
220 g	Sugar
q.b.	Vanilla, orange and lemon
600 g	Butter

4473 g TOTAL
*500 g **Candied orange cube (9x 9)**
*400 g **Candied citron cubes (9x 9)**
*700 g **Selected raisins**

6073 g TOTAL DOUGH

1. Knead the first dough, DOLCE FESTA, water and part of the yolk until the gluten structure is formed.
2. Once the dough is smooth and dry, add: sugar, flavour and the yolk left, knead at first speed until completely absorbed.
3. Add butter having a creamy and soft structure.
4. Final dough temperature 27/30C°.
5. Add the candied fruit salad, previously warmed, at first speed, see that the dough is not cooled down.
6. Leave the dough resting for about 30 minutes.
7. Cut the dough into the desired shapes, place them on a wood base leave them for 1 hour in the proofing cabinet with no humidity, to let create a thick skin surface on the panettoni and place into the moulds.
8. Place the panettoni into the proofing cabinet at 30C° for 4/5 hours.
9. Place a knob of butter on the panettone top and bake at 170/180 C° for the Kg. 1 panettone, with close valve, open the valve the last 5 minutes.
10. Turn the panettoni upside down with the proper spins for at least 2 hours, cool them down on a grate, pack them the day after baking.

DOLCE FESTA Recipes

CLASSICAL PANETTONE MILANO

ONE DOUGH
(prepared in one day)
hour 7:00



2000 g	DOLCE FESTA
750 g	Water
50 g	Yeast
300 g	Yolk
100 g	Sugar

Prepare the cream with the following ingredients:

200 g	Yolk
300 g	Sugar
n.1	Vanilla berries
1000 g	BUTTER

4700 TOTAL

350 g	Candied orange cubes(9x 9)
400 g	Candied citron cubes (9x 9)
700 g	selected raisins

6090 g TOTAL

1. Melt the yeast in the water.
2. Add yolk and sugar.
3. Add DOLCE FESTA mix and mix with a spiral mixer:
10 minutes First speed
10 minutes Second speed
4. Once the dough is smooth and homogeneous add the previously prepared cream, pouring it into the dough into 4 different times until completely absorbed.
5. Add the previously warmed fruits.
6. Final dough temperature 28/30°C.
7. Leave the dough resting for 15 minutes.
8. Give the dough the desired shape, place them into the baking tin or on wood tin.
9. Leave them resting for at least 2 hours in the proving cabinet at 30°C with no humidity.
10. Place the panettoni into the moulds.
11. Leave them leavening at 28/30 C° for about 3 hours.
12. Bake into the oven: at 170/180 C° for the Kg. 1 panettone, with close valve, open the valve the last 5 minutes.
1. Turn the panettoni upside down with the proper spins for at least 2 hours, cool them down on a grate, pack them the day after baking.

DOLCE FESTA Recipes

BOLANINI (SPONGE ROLL)



First dough

750 g	DOLCE FESTA mix
350 g	Water
200 g	HALTA MELANGE for cream
150 g	Flour 00
100 g	Yolk
10 g	Yeast

1. Knead all the ingredients except HALTA MELANGE for 20 minutes or until getting a smooth and homogeneous dough.
2. Add HALTA MELANGE laminate and fold the dough.
3. Leave the dough leavening for 12 hours until it will have quadrupled.

Dough

1560 g	FIRST DOUGH
400 g	DOLCE FESTA mix
300 g	HALTA MELANGE for Cream
100 g	Sugar
100 g	Whole eggs
20 g	Cocoa butter
q.b.	Flavours

1. knead the first dough and DOLCE FESTA for about 20 minutes.
2. Add all the other ingredients one at a time.
3. Leave the dough resting at 27-30 °C for 40-45 minutes.
4. Divide the dough into 50 g, pieces place them into the desired moulds, leave them leavening for about 4 hours.
5. Cover the cake surface with GLASSA (see IPSA GLASSA recipe), sugar grains and icing sugar.
6. Bake at 170 °C for about 20-22 minutes.

FRUIT CAKES with ALMONDS



First dough

700 g	DOLCE FESTA
250 g	Water
200 g	Whole eggs
200 g	HALTA MELANGE for CREAM
150 g	Flour 00
12 g	Yeast

1. Knead all the ingredients except HALTA MELANGE until getting a smooth and homogeneous dough.
2. Add HALTA MELANGE and complete the dough.
3. Leave it leavening for 10/12 hours at 27/28 °C.

Dough

1512 g	FIRST DOUGH
400 g	DOLCE FESTA mix
400 g	Candied fruits salad
100 g	HALTA MELANGE CREAM
100 g	Whole eggs
100 g	Sugar

Filling

1000 g	MARZITOP
200 g	strong Liqueur 70°C

1. Knead first dough with DOLCE FESTA and whole eggs.
2. Once the dough is smooth and homogenous, add all the other ingredients one at a time.
3. Leave the dough into the proofing cabinet for about 30-40 minutes.
4. Divide the dough into 350/400 g. pieces, giving a round shape and leave them resting in order to form a thin skin on the surface.
5. Spread a bit the dough with the hands, spread the surface with MARZITOP and place them into the plum-cake moulds.
6. Leave them leavening at 27/30°C for about 4 hours, decorate with glaze, sugar grains and icing sugar..
7. Bake at 165 °C for 40 minutes

DOLCE FESTA Recipes

PANCOSANTI

First dough
hour 07:00



1500 g	DOLCE FESTA mix
450 g	Water
300 g	Flour
12 g	Yeast

2262 g **TOTAL**

1. Knead all the ingredients until getting a smooth, dry and homogenous dough.
2. Leave to leavening at **25-26 °C** for **10-12 h** or until it has tripled its starting volume.

DOUGH
hour 19:00

1262 g	FIRST DOUGH
600 g	DOLCE FESTA mix
50 g	Water
100 g	Whole eggs

2012 g **TOTAL**

1. Knead the first dough with DOLCE FESTA, water and eggs for about 20 minutes.

2012 g	First Dough
700 g	Raisins
150 g	Walnut
100 g	Olive oil
50 g	Honey
5 g	Pepper

3017 g **TOTAL**

2. When the dough is smooth and homogeneous, add olive oil, honey, walnut, pepper and raisins.
3. Final dough temperature **27-30°C**.
4. Leave it resting in the proving cabinet for **90 min.** at **28-30°C**.
5. Divide the dough into **500/600g.** pieces, give them a round shape and place them into the proving cabinet at **27 °C** for **3-4 hours**
6. Cut the surface with a cutter in a square shape and spread the surface with whipped eggs through a brush.
7. Bake at **180°C** for **30/35 minutes**

DOLCE FESTA Recipes

SWEET MEDAGLIONI

FIRST DOUGH
Hour 07:00



225 g	DOLCE FESTA mix
210 g	Water
225 g	Strong flour
80 g	Yeast

740 g **TOTAL**

1. Knead all the ingredients until a smooth, dry and homogeneous dough is obtained.
2. Leave it leavening at **30°C** until the volume has doubled; about 5 hours are needed.

DOUGH
hour 12:00

1500 g	DOLCE FESTA mix
740 g	FIRST DOUGH
300 g	Water
300 g	Yolk

2840 g **TOTAL**

1. Knead **DOLCE FESTA**, first dough, **water** and **yolk** for about **20 min.**

450 g	Butter
150 g	Sugar

3440 g **TOTAL**

2. Once the dough is dry and smooth, add gradually **sugar** and **butter**.
3. Leave it resting in the cabinet at **27-30°C** for **90 minutes**
4. Cut the dough into **40-50 g.** pieces.
5. Leave them leavening in the proving cabinet at **30°C** for **3-4 hours**
6. Bake at **170-180°C** for **15/20 minutes**

DOLCE FESTA Recipes

PANDORO

FIRST DOUGH hour 10:00



1500 g	DOLCE FESTA mix
550 g	Water
400 g	Yolk
20 g	Yeast

2470 g **TOTAL**

1. Knead **DOLCE FESTA, water, yolk** and **yeast** for about 20 minutes until getting a smooth and homogeneous dough.

250 g	Sugar
250 g	Butter
50 g	Water

3020 g **TOTAL**

2. Add **sugar** and **water**, let them being absorbed and after, add **butter**.

3. Final dough temperature has to be 27/28°C.

4. **Leave it leavening at 30°C** until the dough has tripled its volume; about 5 hours are needed.

5. For a further check place 300 g. of the dough into a Lt. 1 measuring bowl to verify it has tripled.

DOUGH hour 15:00

3020 g	FIRST DOUGH
1000 g	DOLCEFESTA mix
400 g	Eggs

4420 g **TOTAL**

1. Knead first dough, **DOLCEFESTA** and **eggs**, work the ingredients all together until a smooth and homogeneous dough is obtained.

900 g	BUTTER (Creamy and soft)
500 g	Sugar
400 g	Yolk
65 g	Grated cocoa butter
q.b.	n.3 vanilla berries

6285 g **TOTAL**

2. Add **butter** (creamy and soft), **sugar, yolk, vanilla berries**, keep on kneading until the gluten structure is formed.

3. Add **the grated cocoa butter**.

4. Leave the dough resting for **15 minutes**.

5. Cut into the desired weight giving the round shape; leave them leavening in the cabinet with no humidity for **about 1 hour**.

6. Shape once more the doughs (round shape), and place into the moulds previously buttered and floured .

7. Leave them peavening in the cabinet at **26-28°C** relative humidity **75%** for about **10 hours**.

8. Bake at **180°C** giving a decreasing temperature reaching **160°C** for **65 minutes** for the Kg. 1,1 Pandoro size; open the valve for the last 5 minutes.

DOLCE FESTA Recipes

BRIOCHE DOUBLE DOUGHS



1000 g	DOLCE FESTA
250 g	Water
200 g	Yolk
175 g	HALTA MELANGE for Cream
140 g	Sugar
7 g	Yeast

1772 g TOTAL

1. Knead DOLCEFESTA, yeast, yolk and water.
2. Prepare a smooth, dry and homogenous dough.
3. Add soft melange.

1772 g	FIRST DOUGH
1000 g	DOLCEFESTA Mix
225 g	Sugar
250 g	Yolk
175 g	HALTA MELANGE for Cream
120 g	Water

3542 g TOTAL

1. Knead all the ingredients except MELANGE.
2. To form the gluten structure, add step by step MELANGE cream (having soft consistency).
3. Leave the dough resting in the proofer at 28°C for 30 minutes.
4. Prepare pieces of 35-40 g.
5. Shape them and place into the proofer cabinet.
6. Once leavened, spread the top with the whipped eggs using a brush,
7. Bake at 210-220 °C for 12-14 minutes.

BRIOCHE (quick dough)



1000 g	DOLCEFESTA MIX
350 g	Whole eggs
200 g	Sugar
200 g	Butter
90 g	Water
50 g	Yolk
40 g	YOU&VIS natural leaven
20 g	Yeast

4420 g TOTAL

1. Knead DOLCE FESTA, YOU&VIS, yeast, water and eggs.
2. Add yolk and sugar gradually times and times again.
3. Once the dough is smooth and homogeneous, add MELANGE gradually.
4. Final dough temperature 27/30°C.
5. Leave the dough resting in the proofer at 26°C.
6. Cut the dough into 35 g. pieces.
7. Leave them leavening.
8. Bake at 210-220°C for 12-14 minutes.