

Panettone

Two-dough panettone on a commercial-yeast biga in place of lievito madre. Raisins and candied orange, shaped cold, proofed warm, cooled hanging.

Source Jason Schreiber, Saveur · Adapted, metric Contains **Wheat · Milk · Egg** Last change Rev 04 · Notes fit
Equipment 2 paper molds 134 × 95 mm · Stand mixer, hook · 2 L lidded tub · Mist bottle · 4 skewers 30 cm · 2 deep pots · Probe

Yield · 2 panettoni 2 × 610 g	Hydration · water / all 49 / 62%	Prefermented flour 16.2%	Plan 2 days	Oven · 350 °F 175 °C
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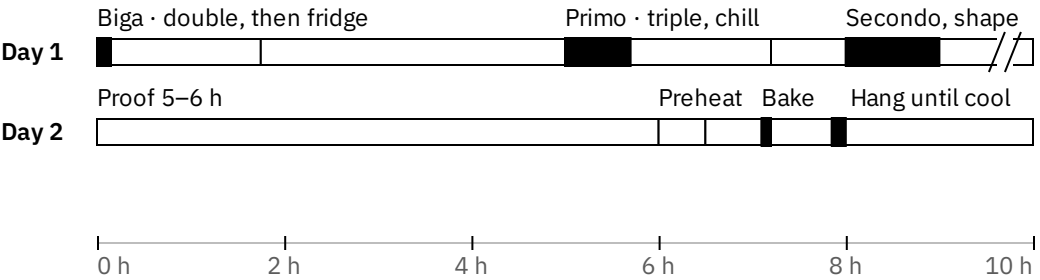
Formula	Ingredient	% flour	Grams by stage			
			Biga	Primo	Secondo	Total
% · all flour = 100						
Bread flour 12.7% protein. The 8 g gluten stands in for panettone flour and sits outside flour = 100.	☐ Bread flour · 12.7% protein	100.0	60	175	135	370
	☐ Vital wheat gluten	2.2	—	—	8	8
	☐ Water · warm / warm / cold	48.6	40	90	50	180
Water 45 °C for biga and primo, cold for the secondo. Raisin soak is drained, not counted.	☐ Active dry yeast †	2.4	1	3	5	9
	☐ Granulated sugar	28.4	—	20	85	105
	☐ Nonfat dry milk powder	2.7	—	10	—	10
Candied peel: sulfites, check label.	☐ Kosher salt · Diamond Crystal	1.4	—	5	—	5
Scale by weight	☐ Egg yolk · 1 + 5 large	26.5	—	18	80	98
_____ g dough ÷ 3.30	☐ Unsalted butter, soft	44.1	—	50	113	163
= _____ g flour	☐ Honey · aromatic	5.4	—	—	20	20
Then flour × each %.	☐ Orange zest † · aromatic	0.8	—	—	3	3
† Trial past 2×.	☐ Vanilla seeds † · 1 pod	—	—	—	—	—
	☐ Raisins · soaked, drained	27.0	—	—	100	100
	☐ Candied orange peel · 6 mm	40.5	—	—	150	150
	☐ Biga · all of it, cold	—	→	101	—	—
	☐ Primo impasto · all, chilled 1 h	—	—	→	472	—
	Totals	330.0	101	472	1,221	1,221

Schedule

Both days from 8 am

■ Hands-on □ Waiting

Start _____



Method

Day 1 · tick each step

01	Biga. Day 1. Yeast into warm water, stir in flour, knead 1 min. Cover until doubled, then chill.	1–2 h 45 °C water	☐
02	Primo, hydrate. Yeast into warm water in the mixer bowl. Add flour and biga; stir shaggy. Cover, rest.	10 min 45 °C water	☐
03	Primo, knead. Add sugar, milk powder, salt, yolk. Hook on low until smooth and tight; window tears.	12 min Low	☐
04	Primo, butter. A third on low, 2 min; rest in two adds on medium. Knead to a clear window.	12 min Medium	☐
05	Bulk. Ball up into the 2 L tub, mark the height, lid on. Warm until tripled, then chill 1 h.	1–2 h 30 °C, then 4 °C	☐
06	Aromatics. Mix honey, zest and vanilla seeds. Soak raisins in 45 g hot water; drain before use.	≤ 24 h Room temp	☐
07	Secondo, mix. Whisk flour + gluten. Yeast into cold water; add primo, yolks, flour. Low until wet.	1 min Low	☐
08	Secondo, sugar. Sugar in three adds on low, scraping down. Knead until it cleans the bowl.	15 min Low	☐
09	Secondo, butter. 14 g at a time on low; after a third, medium. Knead to a clear window.	10–12 min Medium	☐
10	Inclusions. Aromatics on medium until taken up. Low: peel, then drained raisins, until even.	1–2 + 5 min Medium, then low	☐

Trials

Change one variable per trial

Idaho Falls, ~4,700 ft. Yeast runs fast up here; Trial B cuts it and watches the rim, not the clock.

Variable	Trial A	Trial B	Trial C
Date			
Yeast	As written	–15% (altitude)	As written
Proof	30 °C, humid	30 °C, humid	25 °C, tented
Time to rim			
Staff rating 1–5			

Method Day 1 evening → day 2	11 Divide, shape. Oil the bench, halve by weight. Four slap-folds (fig. 1), round taut, into molds upright.	15 min 2 × 610 g	☐
	12 Retard. Molds on a sheet inside a sealed produce bag. Refrigerate overnight.	8–16 h 4 °C	☐
	13 Proof. Day 2. Out of the bag, warm and humid, until the dome peaks just over the rim. Preheat at 5 h.	5–6 h 30 °C	☐
	14 Bake. Mist, pearl sugar. 20 min door shut, then drop; bake to 85 °C inside.	35–40 min 175 → 150 °C 350 → 300 °F	☐
	15 Hang. Straight out: two skewers 2.5 cm up (fig. 2); invert over the pots until fully cool.	Until cool 4–12 h	☐

Figures

Not to scale

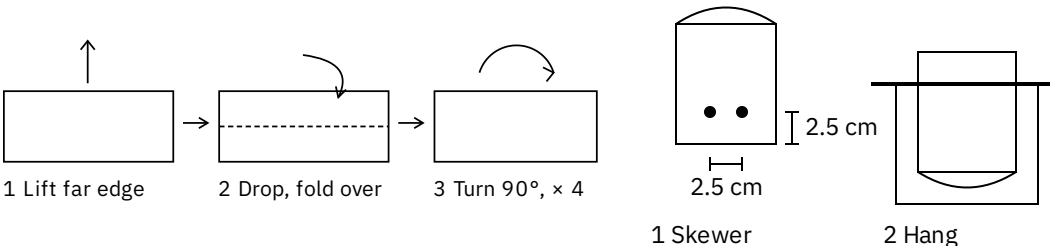


Fig. 1 Slap-fold. The dough stretches less each lift; stop at a tight mound, then round it.

Fig. 2 Skewer hot, invert at once; the rim carries the skewers.

Done when And how it keeps	Done when		Keeps	
	Inside	85 °C; guides 90–93 °C	Whole	2 wk, bagged, ambient
	Top	Deep golden, split dome	Sliced	2–3 days
	Before bake	Dome ~1 cm over rim	Best after	1 day hanging out

If it goes wrong Most likely cause first	Butter won't take	Dough too warm. Chill the bowl 15 min, add smaller pieces
	No window	Knead longer; flour under 12.5% protein won't get there
	Dome fell	Door opened before 20 min, or proofed past 1 cm over rim
	Dense, sunk crumb	Cooled upright. Skewer and invert within a minute

Revisions Newest last	Rev	Date	Change	From
	Rev 01	—	First draft, metric from Saveur	—
	Rev 02	—	Second draft (changes not recorded)	—
	Rev 03	2026-09-26	Grams labels, hang time, BR-023	Review
	Rev 04	2026-09-30	Shorten notes to fit	Review