



RÉMY COINTREAU

GASTRONOMIE



AMARENA COINTREAU® PANETTONE

THE CHEF

Original creation by
Luigi Bisetto,
World pastry champion 1997,
Pâtisserie Bisetto, Padoue, Italia



Recipe for 2 x 1 kg panettonnes or 4 x 500 g panettonnes

1. THE DAY BEFORE : DOUGH 1

365 g panettone flour
105 g sugar
180 g water to 18°C
106 g fresh baker's yeast
153 g butter
92 g egg yolks
Total weight: 1 001 g

Knead flour, sugar and water. Add yeast, butter and egg yolks.
Ferment at 28°C - 75% humidity for 12 hours.

2. DOUGH 2

1 000 g dough 1
140 g panettone flour
1 g yeast
85 g sugar
8 g salt
20 g vanilla extract
30 g acacia honey
190 g fresh butter
92 g egg yolks
S.Q. lukewarm water
434 g Amarena Cointreau®
Total weight: 2 000 g

When dough 1 has tripled in volume, knead with flour and yeast.
When smooth, stir in the sugar, salt, vanilla and honey. When
smooth again, stir in butter. When smooth, fold in the egg yolks.
When smooth, fold in the halved Amarenas Cointreau®.
The final temperature of the dough should be 28°C.

Leave to rest for 10 minutes before cutting into 950 g dough
pieces (for 1 kg panettone). Shape a ball and place on a slightly
warm baking sheet. Leave to proof for 40 minutes in an oven at
34°C. Shape a ball a second time and place in panettone molds.
Leave to rise for approx. 6 hours in an oven at 32°C, humidity
approx. 65%. The panettonnes should remain slightly moist, but
not wet. They should triple in volume in the mold, reaching
3 cm from the edge.

3. CRUMBLE

75 g flour
75 g corn starch
75 g brown sugar
75 g cold butter
3 g salt
3 g vanilla powder
Total weight: 306 g

Place all ingredients in the fridge. After a few hours, mix them
together. Set aside in the fridge. Strain over slightly damp
panettonnes to decorate before baking.

4. GLAZE FOR PANETTONE

100 g sugar
41 g egg whites
37 g almond powder
11 g Trehalose
4 g potato starch
2 g corn starch
1 g cocoa powder 22/24
4 g bitter almond
Total weight: 200 g

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Mix the sugar with the egg whites and microwave at 74°C. Set aside in a cool place and assemble as required. Add all the powders previously mixed together, then fold in and «macaronner». Store at 4°C.

5. FINAL STEP

Decorate with 40 g panettone glaze and 40 g crumble.

Bake in a preheated oven at 175°C for 40 minutes, key closed.

Finish baking for 10 minutes at 170°C, key open. Core temperature should be 96°C.

Remove from oven, prick with panettone needles and turn over immediately.

Place upside-down panettonnes on a ladder and leave to cool for 12 hours.

Store the panettonnes in a transparent bag, taking care not to let too much air in and closing the bag tightly.

COINTREAU


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