



Tradizy Panettone Fruit

FORMULA

	Dough	%
Flour T45	1000 g	100 %
Tradizy Panettone Blend	40 g	4 %
Sugar (100g in beguining 0 add the 200 slowly)	300 g	30 %
Salt	15 g	1,5 %
Butter (add at the end)	350 g	35 %
Eggs Yolk	400 g	40 %
Water (to be adjusted with flour quality)	250 g	25 %
Black Raisin	400 g	16,99 %
Golden Raisin	200 g	8,49 %
Candied orange	100 g	4,25 %
Candied lemon	50 g	2,12 %
% on dough weight	=	31,85 %

PROCESS

- Mixing to be adjusted with flour quality :**
5 min at 1st speed +15 min at 2nd speed.
- Dough temperature**
23°C
- Bulk fermentation**
1 hours
- Dividing**
Medium 460g
- Rounding**
Tight
- Shaping**
Panettone
- Proofing**
At 32 °C at 90 % of humidity for 4 to 4.5 hours
- Topping**
Grain sugar + almond
- Baking Rotary oven**
35 mins , (170 °C for 5 min and 160°C for the rest of time)



Tradizy Choco panettone

FORMULA

	Dough	%
Flour T45	1000 g	100 %
Tradizy Panettone Blend	40 g	4 %
Cocoa powder	75 g	7,5 %
Sugar	250 g	25 %
Salt	15 g	1,5 %
Butter	350 g	35 %
Eggs Yolk	400 g	40 %
Water (to be adjusted with flour quality)	500 g	50 %
Dark chocolat chips	320 g	12,17 %
White chocolate chips	320 g	12,17 %
Milk chocolate chips	320 g	12,17 %
Total dough weith without fruit	2630 g	

% on dough weight = 36,50 %

PROCESS

- Mixing to be adjusted with flour quality :**
5 min at 1st speed +14 min at 2nd speed.
- Dough temperature**
24°C
- Bulk fermentation**
2 hours
- Dividing**
Medium 460g
- Rounding**
Tight
- Shaping**
Panettone
- Proofing**
At 32 °C at 90 % of humidity for 4 to 4.5 hours
- Topping**
Grain sugar + almond
- Baking Rotary oven**
35 mins , (170 °C for 5 min and 160°C for the rest of time)



For more recipes and technical assistance please contact our Baking Center Manager



Tradizy choco bun



FORMULA

	Dough	%
Flour	1000 g	100 %
Tradizy Panettone Blend	40 g	4 %
Saf-instant Gold dry yeast	15 g	1,5 %
Sugar	120 g	12 %
Salt	20 g	2 %
Butter or canola oil	50 g	5 %
Water (to be adjusted with flour quality)	620 g	62 %
Dark chocolate chips (Added after mixing)	350 g	18,77 %
Total dough weith without choco chips	1865 g	

PROCESS

- Mixing to be adjusted with flour quality :**
5 min at 1st speed +8 min at 2nd speed.
- Dough temperature**
24°C
- Bulk fermentation**
0
- Dividing**
70 g
- Rounding**
Tight
- Shaping**
Bun
- Proofing**
At 34 °C at 90 % of humidity for 1h15
- Baking Rotary oven**
For 9 minutes at 210 °C

Tradizy Hot cross bun



FORMULA

	Dough	%	
Flour	1000 g	100 %	
Tradizy Panettone Blend	40 g	4 %	
Cinamon powder	16 g	1,6 %	
Saf-instant Gold dry yeast	20 g	2 %	
Sugar	120 g	12 %	
Salt	20 g	2 %	
Butter	50 g	5 %	
Water	620 g	62 %	
Black raisin	150 g	7,93 %	% on dough weight
Golden raisin	200 g	10,58 %	
Candied lemon	50 g	2,64 %	
Candied orange	100 g	5,29 %	
Total	26,44 %		

PROCESS

- Mixing to be adjusted with flour quality :**
5 min at 1st speed +8 min at 2nd speed.
- Dough temperature**
24°C
- Bulk fermentation**
0
- Dividing**
70 g
- Rounding**
Tight
- Shaping**
Bun
- Proofing**
At 34 °C at 90 % of humidity
- Baking**
For 14 minutes at 190 °C



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