

ARGENTARIO GOLF RESORT & SPA



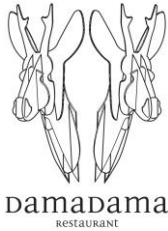
OUR HOMEMADE PANETTONE

– BY CHEFS LOMBARDELLI & SELIS

Every year, our Chefs prepare this iconic Christmas dessert with love, skill, passion and patience.

Executive Chef Emiliano Lombardelli and Pastry Chef Marco Selis are happy to share their special recipe with you!





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RECIPE FOR 8 KG

TO REFRESH THE NATURAL YEAST:

First part

- 170 gr. Mother yeast
- 340 gr. strong '00' flour
- 140 gr. water at 28 degrees Celsius

Knead for 10 minutes, make a cross-shaped cut on top and place the dough in a container, cover with a cloth and keep it at about 30°C for 3 hours.

Second part

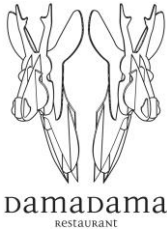
- 500 gr. Mother yeast
- 500 gr strong '00' flour
- 212 gr. water at 28 degrees Celsius

Mix these ingredients for 10 minutes, then divide the dough into two parts, turn upside down, make the cross and let rise at a temperature of about 26 degrees for three hours covered with a cloth.

INGREDIENTS FOR THE FIRST DOUGH:

- 1.9 kg. strong '00' flour
- 635 gr. sugar
- 540 gr. butter
- 315 gr. egg yolk
- 835 gr. of water at 28 degrees Celsius
- 1.40 kg of natural yeast

Divide the dough into two plastic containers, cover with a cloth and leave to rise for 10 hours at about 22-26 degrees.



Damadama
RESTAURANT



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INGREDIENTS FOR THE SECOND DOUGH:

- 470 kg. '00' flour
- 60 gr. powdered milk
- 15 gr. salt
- 2.5 gr. vanilla
- All of the first dough

Place everything in a planetary mixer for five minutes, then add the natural flavorings.

INGREDIENTS FOR THE NATURAL FLAVORINGS:

- 183 gr. candied fruit
- 50 gr. lemon peel
- 50 gr. honey
- 50 gr. sugar syrup

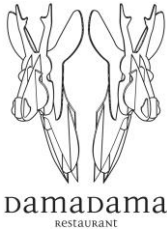
FINAL PART:

- 625 gr. butter
- 375 gr. egg yolk
- 2 whole eggs
- 315 gr. sugar
- 415 gr. cold water
- 40 gr. loose cocoa butter
- 1,160 gr. Sultana raisins
- 830 gr. candied fruit

After 30 minutes in a planetary mixer, add the whole eggs one at a time and incorporate the sugar, add the egg yolks a little at a time, carefully incorporate the cold water, the butter, the melted cocoa butter. Put the candied fruit and raisins and mix until they are all homogeneous. Let the dough rest for about 30 minutes at a temperature of 26 degrees Celsius, then form the dough pieces for the desired weight (we recommend 750gr-panettone molds). Put the dough in the molds and let rise for about 6 hours at 28 °C.

Bake at 170 degrees for about 50 minutes.

Pull out of the oven and turn the panettone upside down until it is cool.



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MERRY CHRISTMAS TO EVERYBODY!

Executive chef Emiliano Lombardelli

Pastry Chef Marco Selis

BUY OUR HANDMADE PANETTONE

This delicious Christmas dessert is available for sale at Argentario Golf Resort & Spa. Make sure to visit the Club House for this and other traditional food of the Holiday Season!