



RECIPE BOOK

Panettone Techniques

Lluís Costa

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MEET YOUR INSTRUCTOR

Lluís Costa

Lluís Costa is a renowned Spanish pastry chef, recognized for his talent and creativity in the world of confectionary.

Born into a family with a deep pastry tradition, Lluís grew up surrounded by high-quality ingredients and a passion for the culinary arts, which he developed from a young age.

Together with his brother, Josep Maria Costa, he runs Vallflorida Pastry Shop, located in the town of Sant Esteve de Palautordera, Barcelona.

In 2023, he achieved a major milestone in his career by winning the award for the best panettone in Spain. This recognition was granted at the prestigious competition organized by the Pastry School of the Barcelona Guild, where the country's best artisans compete to create the most exquisite version of this iconic Italian dessert.

The greatest challenge is always striving to produce a quality product, pushing ourselves every day to improve.

- Lluís Costa



Techniques you will learn

In this course, in addition to the recipes themselves, you will also learn different cooking techniques that will be useful on numerous occasions. The techniques you will learn are:

- **Making sourdough from scratch**
- **Refreshing sourdough**
- **Conditioning the sourdough for making panettone**
- **Preparing liquid and solid pre-ferments**
- **Making basic panettone dough**
- **Cooling a panettone in a way to improve its crumb**
- **Customizing panettoni with personalized flavors**
- **Calculating and optimizing times to make your production more accurate.**



Making the sourdough

 200 gr  5 min + 2 days

Ingredients

- 100 gr water
- 100 gr whole wheat flour

Preparation

- Mix equal parts of whole wheat flour and water in a bowl at 32°C until a porridge texture is formed.
- Cover with cling film or pour into a jar. Keep at 32°C for 2-3 days.


Allergens





Making the sourdough

 1 kg

 3 days

Ingredients

- 200 gr sourdough starter
- 400 gr water
- 200 gr flour
- 200 gr whole wheat flour

Preparation

- Mix the water at 32°C with the flours. Incorporate the pre-ferment until the mixture is homogeneous.
- Store in an airtight jar for 2-3 days at 32°C.


Allergens





Making the sourdough

 1.8 kg

 3 days

Ingredients

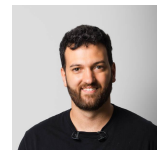
- 600 gr sourdough starter
- 600 gr water
- 600 gr flour

Preparation

- Weigh 600 g of the previous dough. Discard the rest.
- Mix the water at 32°C with the flour. Incorporate the pre-ferment until the mixture is homogeneous.
- Store in an airtight jar for 2-3 days at 32°C.

Allergens





Making the sourdough

 4 kg

 3 h

Ingredients

- 1000 gr sourdough starter
- 1000 gr water
- 2000 gr flour

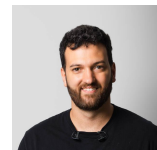
Preparation

- Weigh 1 kg of the previous dough. Discard the rest.
- Every day refresh the dough with 1 part sourdough, 1 part water and 2 parts flour.

This first time, ferment at 32°C for 3 hours.

Allergens





Making the sourdough

 4 kg

 24 h

Ingredients

- 1000 gr sourdough starter
- 1000 gr water
- 2000 gr flour

Preparation

- Weigh 1 kg of the previous dough. Discard the rest.
- Every day refresh the dough with 1 part sourdough, 1 part water and 2 parts flour.
- Ferment at 15-16°C for 24 hours.

TIP: To keep the sourdough active all year round, refresh with cold water.


Allergens





Sourdough Refreshments for panettone

 4 kg

 15 min + 4 h

Ingredients

- 1000 gr sourdough starter
- 1000 gr water
- 2000 gr flour

Preparation

- Cut the sourdough into pieces and place them in the mixer. Add the water at 31°C and mix for 3 minutes.
- Incorporate the flour and knead at maximum speed for 7 minutes. At this point the temperature of the dough will be around 26-27°C.
- Shape 1kg into a ball, make a cross-cut, and place in a plastic bag to ferment for 4 hours at 26-27°C

Allergens





Sourdough Refreshments for panettone

 2.6 kg  15 min + 4 h

Ingredients

- 800 gr sourdough starter
- 600 gr water
- 1200 gr flour

Preparation

- Separate 800 grams from the resulting fermented sourdough from the previous step.
- Cut the sourdough into pieces and place them in the mixer. Add the water at 31°C and mix for 3 minutes.
- Incorporate the flour and knead at maximum speed for 7 minutes. At this point the temperature of the dough will be around 26-27°C.
- Shape the resulting dough into a ball, make a cross-cut, and place in a plastic bag to ferment for 4 hours at 26-27°C at 75 - 80% humidity.

Allergens





Sourdough Refreshments for panettone

 3.9 kg  15 min + 3 h

Ingredients

- 1400 gr sourdough starter
- 840 gr water
- 1680 gr flour

Allergens



Third solid refreshment

Preparation

- Separate the required amount of sourdough starter for this refreshment.
- Cut the sourdough into pieces and place them in the mixer. Add the water at 31°C and mix for 3 minutes.
- Incorporate the flour and knead at maximum speed for 7 minutes. At this point the temperature of the dough will be around 26-27°C.
- Shape the resulting dough into balls, or separate the sourdough starter needed to mix the panettone dough.
- Make a cross-cut, and place in a plastic bag to ferment for 4 hours at 26-27°C at 75 - 80% humidity



Panettone base

 10 und  30 min + 12 h

Ingredients

- 1000 gr flour
- 275 gr sugar
- 350 gr sourdough
- 500ml water
- 250 gr yolks
- 275 gr softened butter

Preparation

- Put the flour in a mixer together with the butter, the water at 31-32°C, the sourdough in pieces and the sugar. Knead until the gluten develops and a stiff dough is obtained, approximately 15 minutes.
- Finally, add the egg yolk, starting at low speed and increasing as it is incorporated.
- Transfer the dough to a table and fold.
- Ferment until it quadruples its volume, about 12 hours at 26°C with 80% humidity.
- Once the fermentation time has passed, place it in the refrigerator before proceeding to the second kneading. This step will make the dough easier to handle.

Allergens





Panettone base

 10 und  20 min

Ingredients

- 375 gr flour
- 300 gr sugar
- 112 gr honey or invert sugar paste
- 22 gr salt
- 150 gr water
- 250 gr yolks
- 575 gr butter at room temperature

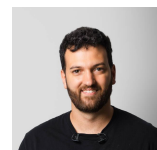
Allergens



Second kneading

Preparation

- Transfer the dough from the first kneading to the mixer and work it at medium speed to degas.
- Add the flour and knead for 4-5 minutes.
- Add the sugar and $\frac{1}{3}$ of the yolk. Continue kneading.
- When integrated, add the invert sugar and the second third of the egg yolks.
- Add the salt and the last part of the yolks. Continue kneading.
- When the dough is elastic and thin, add the butter. Knead for 3-4 minutes.
- When the dough begins to pull away from the sides of the bowl, gradually add water at 25-26°C.
- From this basic dough it can be flavored according to your choice: fruit or chocolate.



Fruit panettone

Adding the fruit and shaping the dough

 10 und  30 min + 7 h

Ingredients

- Base dough (page 15)
- 500 gr raisins
- 562 gr candied orange
- 1 scraped vanilla pod

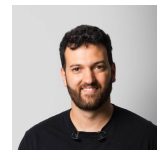
Preparation

- Starting from the base dough, begin by incorporating the vanilla and mix for 2-3 minutes.
- Add the candied orange and the raisins. Knead for 2-3 minutes.
- Remove from the mixing bowl and place in a previously oiled fermentation container. Leave to rest for 30-60 minutes.
- Weigh portions of 530 grams. Fold and shape into balls. Leave to rest for 30 minutes.
- Perform a second shaping and place inside the paper molds.
- Bear in mind that the dough is at 26°C, so ferment at 26°C with 80-85% humidity for 6 hours. The dough will rise to one finger below the height of the mold.

Note: For every 1°C decrease in dough temperature, add 1 hour to the fermentation time.

Allergens





Fruit panettone

Neutral glaze

 10 und  5 min + 24 h

Ingredients

- 112 g egg whites
- 20 gr starch or rice flour
- 125 gr almond powder
- 200 gr sugar

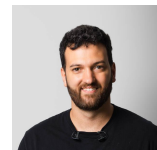
Preparation

- Start by mixing the solids.
- Once the solids are incorporated, add the egg whites until all the dry ingredients are hydrated.
- Cover with cling film and refrigerate for 24 hours.

During this time the almond powder will hydrate and the texture will become a little more fluid.

Allergens





Fruit panettone

Baking and finishing

👤 10 und 🕒 1 h

Ingredients

- Fermented panettone dough (p. 16)
- Neutral glaze (page 17)
- Pearl sugar

Preparation

- Pour the glaze into a piping bag and pipe in a spiral shape on each fermented panettone.
- Cover with pearl sugar.
- Bake at 155°C for 35 minutes. The centre should reach 96°C.
- Immediately after baking, prick the panettones and hang upside down to cool for 30-40 minutes or until the internal temperature is 28-30°C.
- At 28-30°C they will be ready for packaging.

Allergens





Chocolate panettone

👤 13 und ⌚ 15 min + 24 h

Ingredients

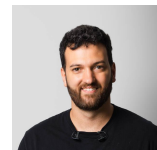
- 300 gr water
- 25 gr cocoa
- 300 gr dark chocolate

Preparation

- Melt the chocolate.
- Add the cocoa powder to the water heated to 30°C, mix and allow to hydrate.
- Pour the above mixture over the melted chocolate and mix with a whisk.
- Cover with cling film and keep in the refrigerator for 24 hours.

Allergens

None



Chocolate panettone

 13 und  30 min + 7 h

Ingredients

- Base dough (page 15)
- Chocolate ganache (page 19)
- 2300 milk chocolate chips

Allergens



Adding the chocolate

Preparation

- Starting with the base dough, start incorporating the ganache.
- Add the chocolate chips and continue kneading for 2-3 minutes.
- Remove from the mixing bowl and place in a previously oiled fermentation container. Let stand 30-60 minutes.
- Weigh portions of 530 grams. Fold and shape into balls.
- Rest for 30 minutes at 24-25°C.
- Perform a second shaping and place inside the paper molds.
- Bear in mind that the dough is at 26°C, so ferment at 26°C with 75-85% humidity for 6 hours. The dough will rise to one finger below the height of the mold.

Note: For every 1°C decrease in dough temperature, add 1 hour to the fermentation time.

- After 6 hours, leave half an hour out of the fermenter before glazing to develop a dry layer.



 13 und  5 min + 24 h

Ingredients

- 112 g egg whites
- 20 gr starch or rice flour
- 100 gr almond powder
- 200 gr sugar
- 25 gr cocoa

Cocoa glaze

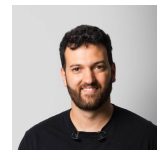
Preparation

- Start by mixing the solids.
- Add the egg whites until all the dry ingredients are hydrated.
- Cover with cling film and refrigerate for 24 hours.

During this time the almond powder will hydrate and the texture will become a little more fluid.

Allergens





Chocolate panettone

13 und 1 h

Ingredients

- Fermented chocolate panettone dough (pg. 20)
- Chocolate glaze (page 21)
- Pearl sugar

Preparation

- Place the chocolate glaze in a piping bag and pipe in a spiral shape on each fermented panettone.
- Cover with pearl sugar.
- Bake in a convection oven at 155°C for 35 minutes. The centre should reach 96°C.

A conventional oven at 165-170°C can also be used.

- Immediately after baking, prick the panettones and hang upside down to cool for 30-40 minutes or until the internal temperature is 28-30°C.
- At 28-30°C it will be ready for packaging.

Allergens



Glossary

Invert sugar: A type of sugar obtained by dividing sucrose into glucose and fructose. It is used in confectionery to retain moisture, improve texture and prevent crystallization in ice cream and candies.

Pearl sugar: A type of sugar in the form of small white granules that do not dissolve easily, mainly used as decoration in baked products.

Brioche: Soft and spongy bread of French origin, made with a dough enriched with butter, eggs and milk, which gives it a light texture and slightly sweet flavor.

Wine cellar: Space designed to store wines in controlled conditions, around 16°C.

Glaze: Sweet and shiny coating made with powdered sugar and a liquid (such as water, juice or egg whites), used to cover and decorate cakes, cookies and other sweets.

Whole wheat flour: Flour containing all parts of the wheat grain, including the husk, germ and endosperm. It contains natural yeast starters, which makes it ideal for making sourdough.

Enriched dough: Dough to which rich ingredients such as butter, eggs, milk or sugar are added, making it softer and tastier. Examples are brioche or sweet bread.

Sourdough: Natural ferment made from flour and water, which contains wild yeasts and bacteria that allow the fermentation of dough without the need for commercial yeast.

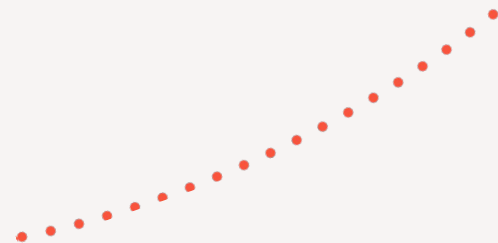
Preferment: A mixture of flour, water, and yeast that is allowed to ferment before being added to the main dough, enhancing the flavor and texture of the bread. Examples of preferments include biga and poolish.

Refreshing (of sourdough starter): The process of feeding a sourdough starter with fresh flour and water to maintain its activity and vigor. This is done periodically to keep the yeasts and bacteria alive and active.

Recommended equipment

- ☐ Arm mixer for kneading
- ☐ Baking trays
- ☐ Fermentation box
- ☐ Wine cellar
- ☐ Proofing cabinet
- ☐ Panettone skewers
- ☐ Piping bag
- ☐ Bowls
- ☐ Airtight jar
- ☐ Linen baking cloth

Conversion Table



VOLUME CONVERSION

Cups

1 cup	240 ml
½ cup	120 ml
⅓ cup	80 ml

Spoons and ounces

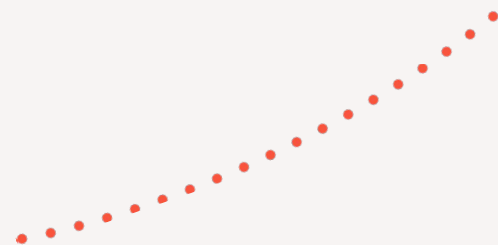
1 tbsp	15 ml
1 tbsp	3 tsp
1 tsp	5 ml
1 ounce	30 ml
1 ounce	2 tbsp

TEMPERATURE CONVERSION

Commonly used temperatures

140 °C	150 °C	160 °C	180 °C	200 °C	250 °C
280 °F	300 °F	320 °F	350 °F	400 °F	500 °F

Conversion Table



CONVERSION CUPS - GRAMS



	Flour	Wholemeal flour	Cornstarch	Ground almonds	Grated coconut
1 cup to grams	125g	120g	110g	120g	80g
½ cup to grams	63g	60g	55g	60g	40g
¼ cup to grams	32g	30g	28g	30g	20g

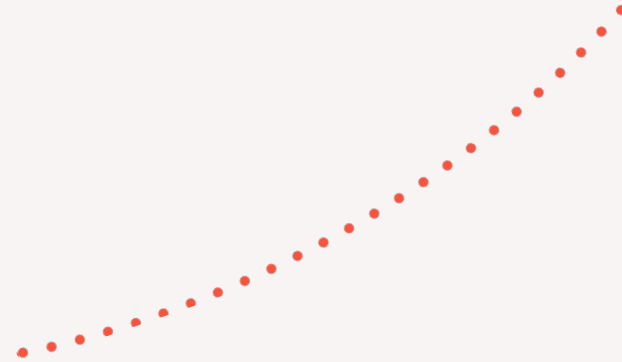
	Sugar	Powdered sugar	Chocolate Chips	Cocoa/ cacao	Butter, Margarine, Cream cheese
1 cup to grams	200g	110g	180g	85g	225g
½ cup to grams	100g	55g	90g	43g	113g
¼ cup to grams	50g	28g	45g	21g	54g

Note: Cups are filled to level



	Oil	Water, milk, yogurt, juice and other liquids
1 cup to grams	180g	240g
½ cup to grams	90g	120g
¼ cup to grams	45g	60g

Note: There will be minimal variation depending on the density of the product.



Allergens



Cereals



Moluscs



Peanut



Celery



Fish



Soya



Sulphites



Dairy



Eggs



Sesame



Crustaceans



Nuts



Mustard



Lupins

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