

Comune di Molinella
Provincia di Bologna

Department of the Agriculture and Environment

Local Commission for the Register enrolment
“De.C.O. Denominazione Comunale di Origine of Molinella”

PRODUCTION DISCIPLINARY OF THE “PANONE OF MOLINELLA”

Article n. 1. **Registered denomination of origin**

The Molinella Panone registered denomination of origin is applied to this product. Made in accordance with the following specifications.

Article n. 2. **Identification**

The Molinella Panone, a typical Christmas cake of Molinellese tradition is identified with the De.C.O. trademark which belongs to the Comune property.

It is forbidden use the mark for other products not recognized by the Comune.

Article n. 3. **Ingredients**

To make the Panone of Moloinella only the following ingredients are used:

- Pears and apples jam
- Sultanas
- Milk chocolate
- Soft wheat flour
- Orange peel
- Millefiori honey
- Refined sugar
- Wine (Sangiovese di Romagna)
- Brewer’s yeast
- Cacao
- Salt
- Spices

Article n. 4. **preparation**

The Panone di Molinella needs some steps:

a) preparation of jam:

- wash the fruit, than cook it in the wine (Sangiovese di Romagna)
- Mince up the cooked fruit to obtain a pulp that it will be cooked, with the refined sugar.

PEARS APPLES REFINED WINE
SUGAR
FRUIT
WASHING

COOKING
FRUIT

FRUIT
MILLING

JAM
COOKING

b) Preparation of other ingredients

- Prepare the brewer with the brewer's yeast, the flour, the cacao.
Let it stand for a night.
- Wash the sultanas.
- Cut the bar of milk chocolate in big pieces.
- Mix all the ingredients and then add the brewer.
- Oil the baking pans with vegetable fat.
- Spread the layer of mix in the baking pans, then add the pieces of milk chocolate and then cover with the rest of the mix.
- Leave it to rise for about two hours and put it in the oven at 180°.
- When cooked, take the cake out of the oven.
- Leave it to cool and then generously brush the Panone of Molinella with honey.

To obtain a good result, you should use raw materials of excellent quality, especially in the mixture preparation.

c) Cooking

In a pastry oven, the temperature must be about 200°C in the upper part, and at the bottom at 180°. The cooking time for 2kg is about 80-90 minutes.
When the surface of the cake is a golden brown colour, it is cooked.

d) *Cooling*

The cake should be left to cool outside the oven, in fact the Panone of Molinella must be served at room temperature.

e) *To avoid*

The panone of Molinella must be put not in the fridge or in a heated room.

FRUIT SULTANAS HONEY FLOUR
JAM ORANGE PEEL BREWER

MIX ALL THE INGREDIENTS

OIL THE BAKING PAN WITH VEGETABLE FAT

ADD THE CHOCOLATE PIECES

SPREAD WITH MIX

LEAVE TO RAISE FOR ABOUT TWO HOURS

PUT IN THE OVEN FOR COOKING

BRUSHING WITH HONEY AND LEAVING COOL
LEAVE AT ROOM TEMPERATURE FOR ONE NIGHT

THE PANESARE PONTI IS READY
TO BE SERVED AT ROOM TEMPERATURE

f) Ingredients for a cake (2Kg.)

- Mixed fruit jam: 600 g.;
- Sultanas: 600 g.;
- Orange peel: 50 g.;
- Soft wheat flour: 50 g.,
- Cacao : 50 g.;
- Brewer's yeast: 25 g.;
- Salt: a pinch;
- Spices: a pinch;
- Milk chocolate: pieces to taste.

Article n.5. *Characteristic of finished product*

The “Panone” of Molinella typicalness is based on its “natural and poor” products because each Molinellese family have them in their store cupboard.

The “Panone” of Molinella is an oven product, it has a rectangular shape and it can be cut and its cake tins can be in different sizes.

Its upper crust presents the characteristic dark colour of cacao and sultanas.

At cutting, the characteristic pieces of chocolate appear well distributed inside the cake.

Article n. 6. *Marketing and sale*

The “Panone” of Molinella is always sold in cake tins, or in the transparent polythene bags.

On the wrapping there is the De.C.O. trademark of the Molinella Comune.

The “Panone” cannot be sold 3 or 4 months before producing.

The label must show the production trademark and the use-by date.

Article n. 7. Observance of the rules

The producer who uses the trademark, must thoroughly respect Production Disciplinary technical rules.
oppure

” The producer who use the De.C.o. mark to produce the Panone di Molinella must thoroughly respect Production Disciplinary technical rules.