

Recipe Name	Action	Day 1	Day 2	Day 3	Day 4	Day 5	TIME Begin	Time End
		Thursday	Friday	Saturday	Sunday	Monday		
		1/15/15	1/16/15	1/17/15	1/18/15	1/19/15		
TOTAL TIME		Inactive	6 hours	11 hours and 10 minutes of which 6 hours is in frig and inactive time; therefore only 5 hours and 10 minutes needed - 4 PM start time = 9:30 PM end time est	5 + 1/2 hours active time + 8 hours Mellow Time			
Golden Orange Panettone	Make Biga							
Golden Orange Panettone	sits for 3 days in frig							
Golden Orange Panettone	Make Candied Orange Peel							
Golden Orange Panettone	sits for 2 days to dry							
Golden Orange Panettone	Dried Fruit Filling			INACTIVE sits for 2 hours			7:45 PM	9:45 PM
Golden Orange Panettone	Dough Starter			make			8:15 PM	8:48 PM
	Take butter our of frig to soften on small plate on warm oven 400 degrees F						10:00 PM	10:48 PM
	DOUGH: Make at least one day in advance / Mix dough			Ferment for 2 hours			10:48 PM	11:48 PM
Golden Orange Panettone	rest for 10 minutes			10 minuts			11:48 PM	12:00 AM
Golden Orange Panettone	First Rise			2 hours			12:00 AM	2:00 AM
Golden Orange Panettone	Refrigerate			1 hour			2:00 AM	3:00 AM
Golden Orange Panettone	Second Rise - with action			2 hours			3:00 AM	4:00 AM
Golden Orange Panettone	Second Rise - inactive			4 hours			4:00 AM	8:00 AM
Golden Orange Panettone	Third Rise - Room Temp				3 hours		11:48 AM	3:30 PM
Golden Orange Panettone	Preheat Oven				45 minutes		11:48 AM	3:30 PM
Golden Orange Panettone	Baking Time One				30 minutes		3:30 PM	4:00 PM
Golden Orange Panettone	Baking Time Two				30 to 40 minutes		4:00 PM	5:10 PM
Golden Orange Panettone	Cooling Time - Wire Rack				30 minutes		5:10 PM	7:45 PM
Golden Orange Panettone	Melllow				8 hours		7:45 PM	2:45 AM
Chocolate Sauce	Chocolate Sauce					15 minutes	6:00 PM	6:15 PM
Blog					Start Blog		7:30 PM	
Plate and take final pictures						10 minutes		
Blog						Review Blog and Publish		