

## GENERAL GUIDELINES NON-FROSTED TRADITIONAL LOW “SCARPATO” PANETTONES

In general, Panettone must have the following characteristics:

- **Naturally leavened** method
- Absolutely **free from preservatives**
- Panettone weighing **1 kg each** (the Panettone can weigh up to 50 grams more, but cannot weigh less than the established weight). When calculating the weight, the paper mold must be included as well.
- **Low:** use a Panettone paper mold\* of diameter 21 centimetres and high 7 centimetres\*
- **Scarpato:** before cooking, a cross cut is made on the dome of the dough; then with the fingers (or with the razor blade) the triangles that are formed by the cross cut are lifted; then the butter is put on the uncovered part. (look at the picture below\*\*)
- **Non-Frosted**

Violation of these rules implies immediate exclusion from the competition.

\* Given the difficulties in finding the paper mold of the required size in Asia, the requirement is not valid for pre-selections in Singapore. **However, it will be mandatory for the participant in the semifinal and final.**

\*\* Pictures of “Scarpatura”



Cross cut



Scarpatura