

Gourmet panettone (Casseroles)



Preparation

Prepare all the ingredients. Put the flour, sugar and yeast in the bowl of the food mixer. Add milk, mix well, and then add the eggs. Mix well once again and finally add the flaked butter and salt. Stir the mixture until the butter is well absorbed and blended and the dough is nicely pliable. Transfer the mixture to a large bowl, cover with cling film and let it rise until doubled in size. Then take the dough and gently deflate it with your fingertips. Place the dough in a panettone mould (1 kg). Let it rise again until it reaches almost to the edge. Brush the panettone with milk. Bake for about 40 minutes at 180°C. Leave the panettone to cool having skewered the base with knitting needles (see picture). Then cut the panettone into 5-7 horizontal slices. Fill the first layer as you please, for example with mayonnaise and cooked ham; cover with another unfilled layer; then add a new slice and fill with, for example, salad and fresh tomato. Proceed as above, adding a layer without filling, and then the for last layer fill with, for example, a vegetable based sauce. Cover with the last slice and the top, and cut into sections vertically. Serve.

Tips

If you are in a hurry you can skip one of the two risings, and increase the yeast to a full sachet, even if a slower rise gives greater softness to the dough. Once cooked it's possible to freeze it, even if it's already cut into slices.

Trivia

Panettone is the term originally used to refer to a typical dessert of the Milanese culinary tradition. Recently, there has been the development of this following variation: it uses the same mould in making a kind of 'brioche', a savoury version of panettone also known 'Pan Canasta'.

Information

Preparation 210 minutes

Total Time 45 minutes

Serves X Serves 6 persons

Level of difficulty Difficult

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su

shop.laterradipuglia.it

We ship all **over the Europe** get an extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Strong flour 550 grams

Sugar 40 grams

Butter 90 grams

Milk 265 millilitres (Room temperature)

Salt (A teaspoon of salt)

Eggs 2 units

Brewer's yeast (Half a sachet of brewer's yeast)

Salad 50 grams ('valeriana' salad)

Tomatoes 2 grams (Ripe)

Mayonnaise

Cooked ham 100 grams

Bell pepper sauce (A pepper sauce, olive pate, or another sauce of your choice)