

Panettone (Desserts)



Preparation

FIRST DAY Beat two egg yolks with 45 grams of sugar, then gradually add 85 ml of milk and yeast. Sift in 180g of flour and mix at medium speed for about 10 minutes. Add 45g of butter, combine well and transfer the dough to a large bowl greased with butter. Let it rest in a warm place for at least 10 hours, until the dough is tripled in size. **SECOND DAY** Mix together 25 ml of milk, 15g of sugar, honey, 2 eggs, malt and vanilla seeds. Beat everything together and add the salt towards the end. Add 90g flour and the previous day's mixture, and mix everything well. Add the pieces of softened butter and combine well, and finally the candied fruit and raisins which have been soaked in warm water and then drained. Transfer everything into a large greased bowl and let stand for about 30 minutes. Shape into a smooth ball and transfer the dough into a large paper cup for holding panettone. Let it rise in a warm place until the dough has reached the edge of the mould (about 6 hours). Make a cross in the surface of the cake, place a knob of butter in the centre and bake at 200 °C for the first 10 minutes and 180 °C for the next 30-35 minutes. Check that it's cooked and let it cool completely upside down on a cooling rack.

Tips

To prepare a really successful panettone, you must take great care to get hold of the right type of flour: 'Manitoba' flour is particularly suitable for this type of preparation.

Trivia

Panettone, according to tradition, was prepared for the first time in Milan by a kitchen boy who was in service to Ludovico il Moro. The kitchen boy was called Toni, from which derived the name 'Pan de Toni'.

Information

Preparation 48 minutes

Total Time 45 minutes

Serves X Serves 12 persons

Level of difficulty Difficult

la terra di Puglia



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Ingredients

Yeast (75g of starter yeast)

Strong flour 270 grams

Sugar 60 grams

Milk 110 millilitres (At room temperature)

Butter 90 grams (Soft)

Egg yolks 4 units

Honey 10 grams

Raisins 110 grams

Salt 4 grams

Barley malt 2 grams

Vanilla pod 1 unit

Candied fruit 90 grams (Mix of citron and orange)