



MERRY CHRISTMAS & BON APPETIT!



PANETTONE

INGREDIENTS



- 750 g wheat flour
- 65 g powdered sugar
- 6 egg yolks
- 120 g + 30 g butter
- 20 g baker's yeast
- 2 drops vanilla flavouring
- 100 g salted candied lemons
- 1 yellow lemon
- 80 g dried blond sultana
- 2 pinches fine salt
- 25 cl semi-skimmed milk

PREPARATION OF THE INGREDIENTS

- Warm the milk in the microwave, add the baker's yeast and dilute it well. Then leave to rest for about 5 minutes.
- Zest the lemon.
- Remove the flesh of the candied lemon, then cut it into 3 mm cubes.
- Dice the butter and set aside in a bowl.
- Melt 10 g of butter in the microwave.

PREPARATION OF THE PANETTONE

1. In a salad bowl, mix the egg yolks, salt, vanilla, lemon zest and sugar with a whisk, then add 500 g of flour and mix with a spatula, stirring in the yeast milk mixture. Mix everything together to obtain a homogeneous mixture (always with the whisk or with your hands).
2. Add butter and remaining flour. Knead the dough by hand for at least 5 minutes, until the butter is completely incorporated.
3. Then place the dough thus obtained in a buttered terrine and sprinkle it with flour (to prevent it from sticking to the terrine), then let it rest with a damp cloth on the dough (to prevent it from drying out) for 45 minutes at room temperature (ideally in a steamer or in an oven at 50°C).
4. Put the dough back into the salad bowl, add the candied lemon and the sultanas. Knead again, just to incorporate the ingredients.
5. Then place the dough in a buttered and floured mould. Cover with a damp cloth and leave to rest for 20 minutes.
6. Preheat the oven to 200°C (th. 5-6).
7. Remove the wet laundry. Brush the preparation with melted butter and place in the oven for 10 minutes.
8. Then lower the temperature to 150 °C (th. 2-3) and continue cooking for 30 min.
9. Remove the panettone from the oven and leave it to cool in its mould.
10. Then remove from the mould on a grid for complete cooling. Cut the panettone with a bread knife.