

## PANETTONE



**Ingredients (yields 2 panettones of 600 g each):**

### **Sponge**

200 g wheat flour  
200 ml of warm water  
20 g of dry yeast

### **Dough**

800 g wheat flour  
5 tbsp milk powder  
150 g of sugar  
10 egg yolks

1 pinch of salt  
200 ml of warm water  
6 tbsp honey  
15 ml panettone essence  
3 tbsp vanilla essence  
Zest of 2 Sicilian lemons  
2 orange zest  
160 g unsalted butter  
2 tbsp emulsifier (optional)  
200 g of candied fruit  
250 g dark and light raisins

### **Preparation:**

1. To make the sponge mix the 3 ingredients until it forms a very thick and sticky dough.
2. Add a little more water if necessary if wheat flour has not been incorporated.
3. Then cover the sponge with PVC film and let stand for 30 minutes.

4. For panettone place the candied fruits and raisins in a pan, cover with ice water and bring to the boil.
5. Then drain and dry thoroughly with paper towels and set aside.
6. In the mixer bowl dilute the honey in warm water and add the panettone and vanilla essences.
7. Add in another bowl the wheat flour, sugar, salt, milk powder, egg yolks and sponge previously prepared.
8. Mix roughly until crumbly.
9. After mixing, pour the crumbs into the liquid mixture and leave the mixer to hang with the heavy dough hook or mix with your hands until the dough is very smooth and loosen from the sides of the mixer or for about 10 minutes beating and adding the emulsifier if used.
10. Then add the butter gradually and beat the mixer with the heavy dough hook or knead with your hands until you reach the veil point.
11. To find out if the panettone dough has reached the point of the veil, take a small portion of the dough with your hands lightly oiled with sunflower oil and carefully stretch and the dough should open until transparent without tearing.
12. When in the veil point add the orange and lemon zest and beat until incorporated or added with the hands.
13. The panettone dough should be soft and sticky and should always be handled with hands oiled with sunflower oil.
14. Place the dough on a surface greased with sunflower oil.
15. Open the dough with your hands and spread the candied fruits and raisins to make the panettone.
16. Then roll until well distributed.
17. Now shape the dough into a ball.
18. Put in a large bowl greased with sunflower oil.
19. Let stand for at least 1 hour and 30 minutes.
20. Once the dough is grown back to the greased surface and divide into equal parts.
21. Put the pasta into panettone paper forms.
22. Depending on the size of the panettone should be divided into more shapes and put dough to half the shape.
23. Expect to grow to the edge of the shape or double in volume.
24. Do not grow longer than this, as it will grow in the oven.
25. Using a pair of scissors or culinary scalpel, make cross cuts on the surface of the panettone and place a small piece of butter in the center of it.

26. Then take to bake in preheated oven at 200° C for about 20 to 30 minutes and time may vary from oven to oven.
27. Spray some water to keep the oven moist.
28. Remove from oven and place on a rack to cool.
29. Once it is totally cold you can pack.