

Panettone: ***A Holiday Tradition***



As the holiday season approaches, it's time to indulge in one of Italy's most beloved festive treats: panettone. This dome-shaped sweet bread, originating from Milan, has become a global sensation, gracing tables across Europe, the Americas, and beyond. The word "Panettone" (meaning a large cake) and is pronounced as "pah-net-taw-nee," and it's history dates back to the Roman Empire!

A Festive Delight

Panettone's distinctive cylindrical base and fluffy, flavorful interior make it a unique holiday treat. Its versatility allows for countless variations, with additions like candied orange, lemon zest, raisins, almonds, and chocolate.

Traditionally served as a triangular wedge, panettone pairs beautifully with hot beverages such as cocoa or coffee, as well as liquors and wines. It's equally delightful as a breakfast dish or post-dinner treat.

Serving Suggestions

Accompany with mascarpone cream
or melted chocolate sauce

Drizzle with caramel or maple syrup

Toast and butter generously, then
sprinkle with cinnamon sugar

Serve with a dollop of honey

Serves: 8-10 pastries

Recipe



Preparation, Resting & Baking Time: 5 hours

Ingredients

60 ml (1/4 cup) lukewarm water (1/4 cup)
550 g (4 1/3 cups) Italian organic type 00 flour
20 g (4 tsp) Aniseed (or fennel)
Juice and zest of 1 orange
Zest of 1 lemon
1 tsp honey
170 g (3/4 cup) white sugar
85 g (6 Tbsp) unsalted butter
20 ml (4tsp) olive oil, plus extra to grease
4 eggs (2 whole, 2 separated)
2 small pinches salt

Method

- Create a starter with yeast, water, and flour.
Let rise for 20 minutes.
- Soak aniseed in orange juice with citrus zest and honey.
- First rising: Combine half the ingredients with the starter.
Knead and let rise for 1.5 hours.
- Second rising: Add remaining ingredients.
Let rise for 3 hours to overnight.
- Bake at 150°C (350°F) for 50 minutes in a humid oven.
- Cool on a wire rack.

This holiday season, embrace the rich tradition of panettone and add a touch of Italian elegance to your festive celebrations. Happy Holidays from Pure Flour from the EU.

