



INGREDIENTS

1 cup of dark raisins
 2 TBSP of rum
 1/3 cup of warm full fat milk
 1 TBSP + 1 TSP + ½ of active dry yeast
 1 TBSP of granulated sugar
 ½ cup of bread flour
 ¼ cup + 12 almonds
 ¼ cup of hazelnuts
 1/3 cup of pearl sugar
 1/3 cup of corn starch + 3 ½ TSP of corn starch
 2 egg whites
 2 drops of orange flower water
 2 ½ cups of bread flour
 3 TBSP of granulated sugar
 4 eggs
 ½ TSP of kosher salt
 1 ¼ cups of butter cut into cubes
 2 TBSP of bread flour
 Zest of 1 orange
 1 TBSP of orange extract
 3 TBSP of pearl sugar

NOTES

For best results, all your ingredients need to be at room temperature



PANETTONE ITALIAN CHRISTMAS CAKE

By Caterina Romano's kitchen

DIRECTIONS

1. Place the raisins in a bowl, add the rum. Mix and set aside for 1 hour to allow the raisins to rehydrate.
2. For the yeast, in a small saucepan heat the milk to warm. Add the yeast, mix and set aside for 4 minutes.
3. Add the sugar & the flour. Mix well, plastic wrap the pot and rest for 1 hour.
4. Preheat the oven to 350 DF.
5. Let's begin with the topping of the panettone. Toast the almonds and the hazelnuts in the oven for 5 minutes.
6. To a medium food processor, add ¼ cup of roasted almonds, ¼ cup of the roasted hazelnuts, pearl sugar, corn starch, and blitz everything together until the mixture is crumbly. Add the egg whites one at a time and blitz in between. Add the flower water.
7. Transfer the topping to a disposable piping bag and close it with a twist tie. Place in a large glass and refrigerate until needed.
8. In a bowl of a stand mixer equipped with a hook attachment, add flour, the yeast and the sugar.
9. Set your mixer at low speed & mix until all ingredients are combined.
10. Add the eggs one at a time and then the salt. When the dough gathers around the hook, add the butter one piece at a time. If the dough is a bit sticky, add the extra 2 TBSP of flour or more if needed.
11. Back to the infused rum raisins. Add the zest of orange and the orange extract. Mix well and add to the dough.
12. Transfer the dough to a floured working surface and knead the dough into a bun. Place it in a greased large bowl. Cover it with plastic wrap and place in a warm place for 1 hour. Then refrigerate for over 20 hours.
13. Remove the dough from the refrigerator and leave at room temperature for 2 hours.
14. Place two medium size panettone molds on a baking tray.
15. Transfer the dough to a working floured surface. Knead the dough into a log and divide it into 2 portions.
16. Place each portion into the panettone molds. Cover the top with plastic cling and allow to rise for 2 hours in a warm place.
17. Preheat the oven to 350 DF.
18. Remove the topping from the refrigerator. Cut a whole in the piping bag and coat the top of the panettone. Top with the pearl sugar and 6 almonds.
19. Bake in the oven for 40 minutes.
20. Place two wood skewers at the bottom of the panettone. Position the panettone upside down and allow it to dry for 3-4 hours.

ENJOY THE PANETTONE