

Bake it a Homemade Christmas

CLASSIC PANETTONE RECIPE



the source
BULK FOODS

CLASSIC PANETTONE

FROM THE SOURCE

170g Australian castor sugar
830g Australian organic plain flour
200g Australian oil free sultanas
3 tbsp rum, optional
200g mixed citrus peel

250g butter, room temperature
5 large eggs beaten
2 tsp vanilla extract
zest of 1 lemon and 1 orange
pinch of salt
butter for greasing

EXTRA

125ml warm milk
16g dried yeast

EGG WASH

1 tbsp egg white
1 tbsp icing sugar, extra for dusting

METHOD

Use softened butter to grease or baking paper to line, a tall 20cm cake pan or a traditional Panettone cake tin.

In a small bowl combine warm milk, yeast and 1 tsp of sugar. Mix well and let sit for a few minutes until the yeast begins to bubble. Set aside.

In a small saucepan, heat sultanas and rum over low heat for about 5 minutes or until the fruit absorbs the liquid. Set aside to cool.

Add butter, remaining sugar and vanilla extract to a mixing bowl and beat until light and creamy. Add lemon and orange zest, mixing well. Add the eggs one at a time beating between each addition. A tip if the mixture starts to curdle or separate, is to add 1 tbsp of flour and continue mixing.

Add the flour gradually, mixing until combined, then slowly pour in the yeast mixture. Continue mixing until dough forms and knead for approximately 5 minutes.

Transfer the dough to a floured surface and knead for a further 10 minutes, adding flour as needed to prevent sticking and until the dough is soft and stretchy.

Place the dough in a lightly greased bowl, cover and let rise in a warm place for about 2 hours or until doubled in size.

Once risen, tip the dough onto a lightly floured surface and knead for another 5 minutes, gradually adding the soaked sultanas and citrus peel.

Shape the dough into a ball and place it in the prepared cake pan or Panettone tin. If using a 20cm cake pan, wrap a layer of baking paper around the outside extending 2 inches above the rim. Secure with string to contain the dough as it rises.

Cover lightly and let rise for another hour, until the dough reaches the top of the tin or paper. Preheat the oven to 180°C.

Mix icing sugar and egg white and gently brush over the top of the Panettone. Bake for 60 to 70 minutes or until golden and risen. Test with a skewer to ensure it's cooked through.

Let cool in the pan or tin for 10 minutes before transferring to a cooling rack. Once cooled completely, dust with icing sugar.

Store uncut Panettone in an airtight container in a cool dark cupboard for up to a week. Once cut, use within 3 to 4 days.