

Panettone

Prep Time: 30 hours
(includes mixing,
proofing, chilling)
Cook Time: 50-70
minutes (depending on
size)

Servings: 12-14; makes
2 medium-sized
panettone
Difficulty: Moderate

Ingredients:

¼ C. Disaronno amaretto
1 ½ T. granulated yeast
1 ½ T. kosher salt
½ C. honey
8 eggs; lightly beaten
1 C. (2 sticks) unsalted butter; melted and cooled
slightly
3 t. fiori di sicilia extract*
2 t. orange zest
1 ½ C. lukewarm water
7 ½ C. unbleached all-purpose flour
2 C. mixed dried fruit
Egg wash
Sugar

*Italian blend of vanilla and citrus extract; found
online



Cooking Instructions:

Douse the mixed dried fruit with the amaretto and allow to sit for a few minutes while you mix the other ingredients.

In a stand mixer with the dough hook, combine the yeast, salt, honey, eggs, melted butter, extracts, zest, and water. Then, slowly begin to incorporate the flour while the mixer is set on low. Strain the mixed dried fruit and add that into the dough as well. Once everything has been thoroughly combined, transfer the dough to a large bowl (the dough will be slightly loose).

Cover lightly and place in the warmest part of your house (i.e. a sunny side, unheated oven) to allow the dough to rise – about 2 hours.

After the 2 hours, place the dough in the refrigerator to chill for ideally 24 hours, but can be used after a couple hours, once it has been thoroughly chilled.

Grease a panettone paper mold (find these online as well) with butter. Dust the surface of your working space with flour. Take the dough out and cover with flour also. Cut the dough in half. Begin to shape each dough into a boule by rotating it around and tucking the dough underneath itself to create a nice, smooth, round dough. Place each round of dough, seam-side down into the individual panettone paper molds. In order to get that nice lift, the panettone dough should be at or near the top of the panettone mold. If not, trim the paper with scissors to achieve this. Cover the panettone lightly and place in a warm area of your house and allow it to rest for about 1 hour and 30 minutes.

Preheat the oven to 375 degrees.

After the rest time, uncover the panettone and apply an egg wash over the top. Finish by sprinkling sugar to coat. Place in the oven and bake for about 50-70 minutes (cooking time seems to vary widely depending on the size of the panettone). It is ready once the top is golden brown and the top sounds hollow when tapped. If the top is getting too brown but the inside still needs cooked, cover with foil and continue baking until done.

Allow the panettone to cool completely before slicing and eating.