

# Holiday Panettone

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*How To Bake Bread*  
(Red Seal Books publishers, 2011)  
Available on Amazon.com

From Lombardy in northern Italy, with its capital city of Milan, comes this festive bread. Garnished with dried fruits and nuts, any number of variations can be found in the neighboring Piedmont region.

Makes two breads @ 1# 6 oz

| <i>The Bread:</i>                          | <i>weight</i> | <i>cups/measuring spoons</i> |
|--|---------------|------------------------------|
| Milk (@ 100 degrees)                       | 8 oz          | 8 oz                         |
| dry yeast                                  | 1/2 oz        | 2 packets                    |
| All purpose flour                          | 4 oz          | 1 cup                        |
| Butter (@ 60 degrees)                      | 5 1/2 oz      | 11 Tbsp                      |
| Sugar                                      | 3 oz          | 7/8 cup                      |
| Egg Yolk                                   | 3             | 3                            |
| All purpose Flour                          | 12 oz         | 3 cups                       |
| salt                                       | 1/8 oz        | 1 1/2 tsp                    |
| Solids for Garnish,<br>drained (see below) | 6 oz          | 1 cup                        |

1. Rehydrate yeast in milk (5 minutes);  
Add 4 ounces flour; stir to blend;  
Cover and let stand 45 minutes (75 - 85 degrees).
2. On a mixer fitted with the leaf attachment, cream together butter and sugar on medium speed for two minutes;  
One at a time add the yolks, continuing to beat on medium for one minute between additions. Scrape sides of bowl after each minute.
3. Add yeast mixture to butter mixture;  
Beat together on low speed until blended, about one minute.
4. Add remaining flour and salt;  
Blend on very slow speed until all flour is moistened.  
Transfer dough onto workbench;  
Knead gently for one minute.

6. Press solids into dough;  
Gather together and knead one minute more.
7. Place dough on sheet tray lined with buttered parchment;  
Cover with plastic and flatten dough;  
Let stand in refrigerator for one hour.
8. Divide dough into rounds;  
Place in lightly oiled panettone molds;  
Brush with cooled melted butter.
9. Proof in a warm spot for one hour 30 minutes  
--OR--  
Proof slowly in refrigerator overnight. (In this case, let stand at ambient temperature for one hour 30 minutes before baking.)
10. **Preheat oven to 335 degrees.**  
**Position rack in center of oven.**  
  
Mist breads with water and place in the oven on a tray;  
Bake for 10 minutes.  
Carefully open the oven door to vent the steam;  
Close the door and bake until golden brown on top  
and internal temperature is 170 degrees,  
about 35 to 45 minutes more.
11. Cool on a rack at least two or three hours before serving. Once cool, wrap in parchment paper and then store in a plastic bag.

*The Solid Garnishes:*

|   | <i>weight</i>              | <i>cups/measuring spoons</i> |
|---|----------------------------|------------------------------|
| Mixed, dried fruits*,<br>cut into 1/3 inch pieces | 6 oz                       | 1 1/4 cup                    |
| slivered almonds,<br>lightly toasted              | 2 oz                       | 1/3 cup                      |
| Rum or Brandy                                     | 1 oz                       | 2 Tbsp                       |
| Orange juice                                      | 1 oz                       | 2 Tbsp                       |
| grated rind                                       | 1 lemon or 1 orange (same) |                              |
| Grated nutmeg                                     | 1/4 tsp                    | 1/4 tsp                      |

\* examples: currants, candied orange or lemon peel, dried cherries

In a plastic container, combine all ingredients 24 hours before making the Panettone. Keep covered, turning once or twice. Drain before using--unabsorbed liquid can be added to a simple syrup to moisten cakes or pastries.

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