



Panettone

Gaggenau Appliance:

Preparation Time: 25 minutes + overnight proving in refrigerator and 3 hours proving

Cooking Time: 1 hour 30 minutes

Serves: 8

Ingredients

Dough

4 tbsp warm full fat milk
2½ tsp dried yeast
125g caster sugar
575g plain flour
1 tbsp milk powder
½ tsp salt
5 eggs
1 tsp vanilla extract
1 orange, zested
1 lemon, zested
250g unsalted butter, softened
80g raisins
80g sultanas
100g candied citrus peel,
finely chopped
3 tbsp rum

Topping

30g flaked almonds
1 tbsp caster sugar
1 tbsp egg white
1 tbsp icing sugar

Method

Preparation

1. Place the warm milk and yeast in a bowl, add 1 teaspoon of the sugar and leave for 15 minutes.
2. Add remaining sugar, flour, milk powder, salt, eggs, vanilla, zest and yeast mixture in to a bowl of a stand mixer. Using the dough hook attachment, beat on low speed for 1 minute. Increase speed and knead for 10 minutes until the dough is smooth, but still sticky. Add the butter, a tablespoon at a time and beat until all the butter is incorporated. Knead for 5 minutes. The dough will be very sticky. Use a spatula to clean down the sides of the bowl. Cover bowl with cling wrap and refrigerate overnight, or for at least 8 hours.
3. Place raisins, sultanas, citrus peel and rum in a bowl. Stir to combine, cover with cling wrap and allow to stand overnight.
4. The next day tip out the dough onto a well-floured surface and roll to a 40 x 50cm rectangle. Ensure dough doesn't stick to the bench. Cover the dough with the prepared fruit and gently press evenly on top. Fold dough into thirds and then roll each end to the centre. Place dough on the bench with the smooth top up. Cover with cling wrap and allow to rest for 20 minutes.
5. With floured hands shape the dough into a ball and place in the panettone paper mould. Cover with cling wrap and press to secure inside mould. Allow to rise until doubled, about 2-3 hours.
6. Preheat oven to Hot air 160°C + 30% humidity.
7. Mix together the topping ingredients and gently brush over the top of the panettone. Insert Core temperature into the centre of the side of the panettone. Place on shelf level 1 and set core temperature to 90°C. Set a timer for 40 minutes, after timer has lapsed reduce oven temperature to Hot air 140°C + 30% humidity. Total cooking time will be approximately 1 hour and 30 minutes or until a skewer inserted into the middle comes out clean. Remove from oven and allow to cool on a wire rack.

Note Proving the panettone at room temperature helps to develop flavour. In cold weather or to speed up the proving time, the Dough proving function 38°C can be used. Prove dough covered until dough doubles in size. The panettone can be cooled upside down. Insert 2 thick bamboo skewers into each side (just along the base of the mould). This can be done before baking.