



PANETTONE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Perfect for baking
- Emulsifies with butter



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medium

INGREDIENTS FOR 8 SERVINGS

| | |
|--------------------|-------------------------------|
| 250 g | QimiQ Cream Base |
| 80 g | Sugar |
| 0.5 cube(s) | Fresh yeast |
| 100 g | Butter, melted |
| 400 g | Flour |
| 0.5 tsp | Salt |
| 80 g | Pistachios, chopped |
| 80 g | Candied orange peel |
| 1 | Orange(s), finely grated zest |
| 50 g | Raisins |
| | Butter, for the baking tin |
| 1 | Egg yolk(s), to brush |
| 1 tbsp | Water, to brush |
| 1 tbsp | Powdered sugar, to dust |

METHOD

1. Lightly heat the QimiQ Sauce Base together with the sugar. Add the yeast and allow to dissolve. Mix in the melted butter.
2. Place the flour and the salt into a mixing bowl and mix well. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place until the volume has clearly increased. (Tip: allow to rest in an oven at 50 °C.)
3. Knead the dough again and incorporate the pistachios, candied orange peel, orange zest and raisins. Form the dough into 8 balls and place into greased panettone moulds. Allow to rest again until doubled in volume.
4. Preheat the oven to 170 °C (convection oven).
5. Bake the panettone in the preheated oven for approx. 30 minutes.
6. Remove the panettone from the oven and brush with a mixture of egg yolk and water. Bake for a further 10-15 minutes until golden brown.
7. Allow to cool and remove from the moulds. Dust with icing sugar and serve.
8. **Tip:** Use brown sugar.