



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 Sauce Base
80 g	Sugar
0.5 cube(s)	Fresh yeast
100 g	Butter, melted
400 g	AP Flour
0.5 tsp	Salt
80 g	Pistachios, minced
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 340 °F (conventional 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. **Tipp:** Statt Kristallzucker braunen Zucker verwenden.