



Panettone



Categoria
Receitas de Natal



Tempo de preparação
Demorado



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes

 250ml of Gallo Extra Virgin Olive Oil Reserve

- 3,5 tbsp of baker's yeast
- 80ml warm semi-skimmed milk
- 575g flour
- 100g sugar
- 2 eggs
- 3 egg yolks
- 45ml honey
- 20ml amaretto
- 3 tsp of vanilla essence
- 1 tbsp of orange zest
- 1,5 tbsp of lemon zest
- 200g chopped dried fruit
- 1 tbsp of icing sugar

Method of preparation

1

In a bowl, mix the yeast with the warm milk and let rest for 5 minutes.

2

Add 75g of flour and a tablespoon of sugar. Mix and cover with kitchen film and let rise for 1 hour.

3

In another bowl, mix the eggs, yolks, the yeast mixture and the remaining sugar and flour. Also add the honey, amaretto and salt. Mix well with a blender.

4

Slowly add the Gallo Extra Virgin Olive Oil Reserve until completely blended.

5

Then add the dried fruit. Do not over mix.

6

Cover with kitchen film and let rise for 3 more hours.

7

Pre-heat the oven at 180°C.

8

Put the dough in a specific mould greased with olive oil. Let rise for 30 more minutes.

9

Cook the panettone for 25 minutes until cooked.

10

Decorate with the icing sugar.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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