Pannetone

This Italian Christmas bread is a complex recipe that requires work over **2 full days**. There are shortcuts, but they do not have the same results.

Day 1: 280g Strong white flour; 110g chilled unsalted butter; 100g natural yeast (30g dried yeast); 3 egg yolks;
110g sugar; 140ml water:

Dissolve the sugar in 100ml of water and mix in all of the ingredients except the butter. Add the rest of the water and kneed into a loose dough. Shred the butter and fold into the dough. Cover and rest at room temperature for **12-14 hours**. The dough should triple in size.
(Soak 150g of sultanas in a 50:50 mix of brandy and water. Strain before using)





Day 2: 57g Strong white flour; 25g sugar; 1 egg yolk; 25g butter, 2g salt, vanilla essence;
150g pre-soaked sultanas; 150g candied peal: (*chopped glazed Morello cherries can be added as an extra ingredient*)

Knead the dough from Day 1. Mix all of the ingredients for Day 2 in a separate bowl. Layer the Day 2 mix into the Day 1 dough and kneed thoroughly into a firm dough. Rest the mix for **2 hours**.

Using a 7 or 8 inch cake tin, cut a baking parchment disc to cover the tin bottom. Line the tin with at least 4 layers of baking parchment, being at least twice the height of the tin, to allow for the rise.

Pirlare the dough (*Turn the dough into a round ball*) and place in the prepared tin. Rest for **1 hour** at room temperature then prove at 30°C for **3 hours**. (In a warm house 4 hours at room temperature in total, will be good) Paint the top with melted butter before baking.

Bake at 160°C for **75 minutes**, until done. Remove from the tin, leaving the parchment in place around the bread. (Traditionally: Push two parallel skewers through the base of the loaf, about 2cm from the bottom. Hang the Pannetone upside down to cool for at least **3 hours**. This will prevent sinking in the middle.) *Note: if you skewer the bread before it is fully baked, it may fall apart.*

