



At the Dinner Party

BY DAN GRAHAM

Panettone

Ingredients

4tbsp warm milk
2 x 7g sachets fast action yeast
100g caster sugar
250g butter, softened
5 eggs, beaten
2 tsp vanilla extract
1 x lemon zest only
1 x orange zest only
500g strong bread flour, plus extra for dusting
80g raisins
80g sultanas
3tbsp dark rum
100g mixed peel

For the topping;

30g whole almonds roughly chopped
1 tbsp caster sugar

Method

- Grease a panettone tin or a deep 20cm cake tin
- Place the warm milk in a bowl and add the yeast and 1tsp of caster sugar and leave for a few minutes in a warm place to activate the yeast
- Put the remaining sugar in a large bowl and beat together with the butter and vanilla extract until light, creamy and pale
- Stir in the lemon and orange zest. Add eggs a little at a time until all are well incorporated. Spoon in a tbsp of the flour if the mixture looks like it may be curdled
- Place the flour in a large bowl and mix with a good pinch of salt and make a well in the centre. Add the yeast mix then the butter and egg mix, folding in with a spatula to make a soft dough. Knead for 5 mins in the bowl until it all starts to come together. It is quite a sticky dough at this stage so don't worry
- Turn the dough out onto a floured surface and knead for a further 10mins, until everything has come together, and you have a soft and stretchy dough. Add a light sprinkling of flour to your hands and surface as you go if needed to stop the dough from sticking but try not to add too much. Place the dough in a greased bowl and cover with cling film. Leave in a warm place for 90mins or until its doubled in size.
- Place the raisins and sultanas in a pan with the rum and heat gently for a few minutes, set aside until the fruit has soaked up all the rum and become plump
- When the dough has risen, tip it out onto a floured surface and knead for a further 5 mins gradually adding the raisins, sultanas and mixed peel as you go. Shape the dough into a ball and drop into your greased tin, cover lightly with cling film and leave the dough to rise until it reaches the top of the tin. If your using a cake tin you will need to wrap a layer of baking paper around the top with 5cm over the top of the tin to allow for the rise of the dough.
- Preheat the oven to 180°C/160°C fan/ gas 4. Adjust the oven shelf to the required height. Mix together the chopped almonds, caster sugar and a little egg white and gently brush over the top of the dough. Place in the oven and bake for 40-50mins until golden and risen and a skewer come out clean with pushed into the centre of the panettone. Leave to cool in the tin for 10 mins then turn out onto a wire rack, leave to cool completely before dusting with icing sugar to finish.

Dan x