

# PANETTONE

[ONE OR TWO TALL LOAVES]

A tall rich loaf from Lombardy that embraces piñon nuts, citron, white and dark raisins and anise. Cut into wedges to serve. Italians serve this special loaf, which originated in Milan, not only at Christmas but at Easter, weddings, christenings, and other special occasions. Coffee and wine accompany it beautifully.

## INGREDIENTS

3 packages dry yeast  
½ cup warm water (105°–115°)  
1 pinch of sugar  
6 egg yolks, room temperature  
1 teaspoon vanilla extract  
½ teaspoon grated lemon peel  
½ teaspoon salt  
¼ cup sugar  
1 tablespoon ground anise  
2 to 3 cups all-purpose flour  
½ cup (1 stick) butter, room temperature  
⅓ cup diced candied citron  
¼ cup white raisins, rinsed and drained  
¼ cup dark raisins, rinsed and drained  
2 tablespoons piñon (pine) nuts  
2 tablespoons melted butter to brush loaf

## BAKING PANS

There are several possibilities. One is to pat the dough into a round loaf, cut a cross on the top of the ball, and bake. It is traditional, however, to bake it in a tall receptacle so that it stands majestic, waiting to be cut into long wedges. Two 1-pound cans or one 2-pound can will create a tall loaf with a blossoming top. A can with color and printing will brown the loaf faster and better than an unadorned shiny metal one. If the loaf is done but too light in color, leave it out of the can and return it to the oven for another 6 to 8 minutes.

## PREPARATION

25 mins.

In a small bowl or cup sprinkle yeast over water and whip with a metal whisk or fork to hasten the action. Add a pinch of sugar. Set aside for a few minutes.

Pour the yeast mixture into a large bowl. With a large wooden spoon stir in egg yolks, vanilla, lemon peel, salt, sugar and anise. Blend in 2 cups of flour, a half cup at a time, and beat 100 strokes until the dough



pulls away from the sides in strands. Cut the butter into 8 or 10 pieces, and mix 2 or 3 pieces at a time into the dough.

The citron, raisins (white and dark) and the piñon nuts can be added now or after the first rise. I prefer to do it here because the fruit and nuts are much easier to introduce into the thin mixture; it is more difficult to get the dough to accept the fruit after kneading. The concern is possible discoloration of the dough by raisins which I find negligible. If the raisins are added after the first rise, pat them dry on paper towels and dust them with 1 tablespoon of flour so additional moisture is not introduced into the dough.

Add about 1 cup more flour, a little at a time, mixing it now with your hands. The dough should be firm and no longer sticky. It will be somewhat slick, however, because of the butter.

**KNEADING**  
10 mins.

Turn the dough onto a bread board or counter top, lightly floured, and knead until it is smooth and shiny. The skin will seem lightly blistered.

**FIRST RISING**  
1 hour

Put the dough back in the bowl and pat all over with buttered or greased fingers to keep the surface from crusting. Cover the bowl tightly with plastic wrap and move to a warm place (80°–85°) until the dough has risen to about twice its original size (judged as it creeps up the sides of the bowl). You can test if it has risen by poking a finger in it; the dent will remain.

**SHAPING**  
10 mins.

Pat into a ball and place on a greased or Teflon baking sheet, if that is your choice, or grease the 1 large or 2 small cans according to the suggestions above. The cans will be about half filled with dough.

**SECOND RISING**  
1 hour

Cover lightly with wax paper and return to the warm place until the dough has doubled in bulk—near but not over the top of the rim of the can. Preheat oven to 400°. Remove middle shelf; otherwise the tall loaf will push its way into the top of the oven.

**BAKING**  
400°  
10 mins.  
350°  
30–40 mins.

Brush the top of the dough with melted butter. Bake the loaf or loaves on the bottom shelf in a hot oven for 10 minutes. Reduce heat to 350° and bake for an additional 30 to 40 minutes longer. Midway during the baking, butter again and rotate tins so they are exposed to a different part of the oven. The loaves will be crisp



and brown when they are done. Pierce with a metal skewer; if it comes clean the loaf is done. If the loaf tests done but the sides are not brown enough to suit you, return to the oven (without the tin) for another 5 or 10 minutes. Watch the loaf closely so that it doesn't overbrown.

#### FINAL STEP

Remove bread from the oven. Handle the tall loaf or loaves with special care while they are hot; they are somewhat fragile. Place on wire rack until they are cool. Panettone stays fresh for a long while, if it is well wrapped in plastic wrap or foil. Cut and served in wedges, it is an excellent companion with coffee or wine.