

PANETTONE

(adapted from *The Fresh Loaf*)

Pre-ferment

6 oz (1 cup) all purpose flour 8 oz (1 cup) milk
1/4 t instant yeast (regular yeast is fine)

Fruit Soaker:

1 cups diced dried fruit (cherries, cranberries, apricots, dates)
1/2 cup candied orange peel
2 cups golden raisins
1/2 cup rum + 1/2 cup water

Final Dough:

1 pound (3 cups) all purpose flour (plus 1 tablespoon to 1/2 cup more as necessary)
soaking liquid for fruits
2 eggs
2 oz (1/3 cup) sugar
1/2 t Fiori di Sicilia extract
1 t salt
1 T instant yeast (I used [this one](#) which is osmo-tolerant)
1 stick butter (1/2 cup), softened, cut in several pieces
soaked, drained fruits, orange peel
grated zest of one orange

The night before, mix up the preferment with instant yeast. Cover and leave at room temperature overnight. The next morning, mix the dried fruits with the rum and water and let soak for 30 minutes.

Make the final dough: drain the fruit, reserving the soaking liquid. Add to the bowl of a Kitchen Aid type mixer fitted with the dough hook the pre-ferment, the flour, liquid from the soaked fruits, sugar, eggs, salt and osmo-tolerant yeast. Mix the dough for 5 minutes, then add the pieces of butter, one by one. Once all the butter is added, continue kneading in the machine for 5 more minutes.

Add the soaked fruits, the candied orange peel and the fresh orange zest and mix gently, adding additional flour as necessary to get it to a proper consistency, so that it is slightly sticky but can be handled by hand.

Cover the bowl and let the dough rise for two to three hours. If using osmo-tolerant yeast, it might be fully risen by 2 hours.

Split the dough into the necessary number of pieces you need for the loaves you want to make. I used 3/4 of the dough to make a big panettone in the traditional pan (6 in in diameter, 6 in high). The rest of the dough I baked in a small springform pan.

Shape the dough, place them into the molds, cover lightly and let them rise for two to three hours again. If using osmo-tolerant yeast, they could be ready to bake in 90 minutes. Meanwhile, heat the oven to 350 F.

Bake until nicely browned and the internal temperature registers 185F.

My big panettone took 55 minutes to bake, the smaller one, using about 1/4 of the dough, was ready in 25 minutes. A thermometer to check the temperature really helps. Remove from the oven and let cool completely before slicing.