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Panettone Pudding

The ultimate in Christmas treats! Bread and butter pudding Italian style called Budino Panettone at home.

1/2 Squisito panettone (500g or so) or pandoro
100g warmed butter
8 fresh free range eggs
400 ml whole milk like Lubcloud Dairy Organic
3 tbsps vanilla sugar (or cheat and use vanilla essence and caster sugar)
2 tsp vanilla essence
2 1/2 tsp amaretto or brandy
50ml (miniature bottle) grappa (prosecco grappa just fine)
handful of whole unpeeled hazelnuts or cobnuts, dry roasted in a pan
then crushed with the back of a kitchen knife
icing sugar to dust
creme fraîche d'isigny or double cream

Preheat oven to 190°C/375°F/Gas Mark 5/low Bake. Cut a 500g panettone into thick slices and butter each one side. Pour a miniature of grappa into the base of a 20 x 30cm approx oven dish then place panettone slices overlapping butter side up. To make the custard, beat eggs with vanilla sugar, then beat in the milk, cream and amaretto, and pour mixture over panettone and stand for half an hour. Alternatively, bring mixture to the boil in a bain marie whisking it all the while and pour over panettone and leave to cool.

Scatter panettone with the crushed toasted hazelnuts, then sit dish on a folded tea towel in a large roasting tin. Place on middle shelf of oven, then fill the roasting tin with a kettle full of boiling water so that the water comes up to the waist of the baking dish and bake for about 45 minutes or so until the custard has set.

Remove the dish from bath and increase the oven temperature to 220°C/425°F/Gas Mark 7/top Bake to bake on top shelf until crusted brown (just move up to top on a Rayburn) but not charred. When ready to serve dredge with powdered sugar and finish with a good blob of crème fraîche or double cream. Serves 4.

Buy ingredients @ www.squisito-deli.co.uk