



RECIPE: MINI CHRISTMAS PANETTONE

Makes: 8

Note: You will need 8 x 80g paper panettone cases (approx. 70mm wide at the base x 50mm in height) You will need to start this recipe the day before baking to make the pre-ferment - it's really not that tricky and brings so much extra flavour and lightness to the party!

Ingredients

For the Fruit:

100g Sultanas

100g Candied Orange Peel

For the Pre-ferment:

80g Water (at room temperature)

2g Fresh Yeast or 1g Dried Fast Action Yeast

100g Strong White Bread Flour

For the Final Dough:

20g Water (at room temperature)

20g Fresh Yeast or 10g Dried Fast Action Yeast

20g Honey

4 Egg Yolks (medium)

150g Strong White Bread Flour, plus extra for dusting

3g Salt

30g Caster Sugar

5ml Vanilla Extract (1 tsp)

100g Butter (at room temperature)

To Finish:

1 Egg (beaten)

Pearled Sugar

Method

Preparing the Fruit and Making the Pre-ferment (Day 1)

1. Put the sultanas in a bowl and cover with cold water. Leave to soak overnight to plump up then drain and pat dry on kitchen paper. If not already chopped, cut up the candied peel into small pieces and set aside.

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2. To make the pre-ferment, weigh the water and yeast into your mixing bowl and stir together. Add the flour and mix well, you can use your scraper or any spoon, whisk or spatula for this. Cover with clingfilm and leave at room temperature overnight or for at least 8-10 hours.

Making the Dough (Day 2)

3. Grab another large mixing bowl and weigh in the water, yeast and honey for the main dough. Add in the egg yolks (see Tips below) and whisk everything together to dissolve the yeast.
4. Scrape in the pre-ferment mixture (it should smell nice and yeasty), then weigh in the flour, salt, sugar and vanilla. Use your dough scraper to mix and bring everything together.
5. The dough will be quite sticky so it's easiest to knead the dough in the bowl - use your hand or a dough scraper to gather the dough at the closest side of the bowl to you, then scoop it up and out of the bowl then plop it back down into the bowl again, creating a circular motion as you scoop the dough round, up and down. Do this for about 8 minutes.
6. Next, dot about a third of the soft butter over the dough. Use your fingers to push in the butter, making dimples all over the dough. Then grab your scraper and repeat the scooping motion to incorporate the butter fully into the dough. At first it will look like a slippery, sticky mess but have faith and keep going! Once it is all mixed in and the dough is silky in texture, repeat with the remaining butter, a third at a time.
7. Sprinkle over the sultanas and candied peel. Repeat the scooping motion to work them into the dough, stopping when they are evenly dispersed.
8. Leave the dough to rest for 3 minutes.
9. Dust your work surface with flour then tip out the dough. Shape into a rough ball by gently pinching and pulling the top edge of the dough (12 o'clock position) away from you then fold it into the middle and press down. Rotate the dough slightly then repeat with the top edge again. Keep pulling the top edge out and into the middle and turning the dough, about 5-6 turns should do. Roll the dough over so the smooth side is on top and return to the bowl. Dust the top with a little more flour, cover with a proving cloth and leave to rest at room temperature for 2 hours.

Folding

10. Instead of heavy kneading, you're going to continue the stretch-and-fold method to build lots of strength into the dough while keeping its light texture. For the first fold, gently scoop out the dough onto your floured surface so that the sticky side is on top. Repeat the pinch, pull, fold and turn motion from above to create a ball again, this time with about 6-8 turns. Turn over, return to the bowl, dust the top with flour, cover and leave to rest for another 1 hour.
11. After the hour, repeat this exactly the same for the second fold. You should end up with a nice firm, bouncy ball - cover and rest for 1 hour.

Dividing and Shaping

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12. Dust your work surface again with a little flour and turn out the dough so the sticky side is on top. Press it out with your fingers to flatten slightly and divide into 8 equal pieces (you can weigh the dough first and divide by 8 if you want to be precise).
13. Take each piece of dough and repeat the ball shaping from above, folding and turn to create a small ball. Turn over and place your palm gently over the smooth top. Create a spider-shape with your fingers and gently roll the dough in big circles, keeping the smooth part on top, to create a tight ball. Try to work quickly and gently, only dusting with flour if needed, as the dough can become sticky and end up tough if handled too much.
14. Dust the finished ball lightly with flour and pop into a paper panettone case on a baking tray.
15. Repeat with the remaining 7 pieces of dough.

Final Proof

16. Cover the tray very loosely with clingfilm and allow to prove for 1-2 hours.
17. Preheat your oven to 200°C/Fan 180°C/Gas Mark 6.

Baking

18. Just before baking, gently brush the tops with a little beaten egg (the dough is quite delicate) and sprinkle with pearly sugar.
19. Bake for 15-17 minutes then transfer to a wire rack to cool.

Tips from me...

Some videos that might help with these types of fruity bakes:

- [Bread Tip #29: What is Enriched Dough?](#)
- [Bread Tip #90: How to Get a Filling Inside Your Bread Dough](#)

Panettone are all about FRAGRANCE - the smell of Christmas! Feel free to experiment with flavours as you like, add some citrus zest, spices, different dried fruits, nuts or even chocolate chips. Traditionally the large loaves are hung upside down to cool, stopping the airy dough from collapsing in on itself, but here I've developed mini versions that are much easier to do at home.

Soaking the fruit before baking may seem a bit unnecessary but it really helps keep it JUICY and stops it from tightening up the dough.

You'll have 4 egg whites left over from the main dough - you can whisk these into meringues or a glorious pavlova, whip into a soufflé or freeze for another time (pop into a sealed freezer bag and label with the amount so you know how many there are when you get them out!).