



燕子烘焙坊

Club Saf-instant®

Between lovers homemade bread

Panettone honey – hazelnuts



A delicious festive sweet bread and traditional way to celebrate Christmas in Italy!

Preparation time:

3H22

Cooking time:

The time varies depending on the type of machine and program selected. Thank you for referring to the manual for your machine.

Rating:

★★★★★ (No Ratings Yet)

Preparation



BY HAND

Preparation:

- 1 - Add the ingredients to the pan in the following order: water, egg yolks, sugar, salt, flour and yeast.
- 2 - Place the pan in the machine. Select program 4 and press the "start - stop" button.
- 3 - After 5 minutes of kneading, add the softened butter.
- 4 - When you hear the beep, add the honey and the grilled hazelnuts.
- 5 - At the start of the baking cycle, lightly brush the top of the Panettone with the beaten egg.
- 6 - At the end of the cycle, switch off the machine, take out the pan and turn out the Panettone.

Ingredients

Butter:	105 g
Flour (T55):	375 g
Salt:	6 g
Sugar:	60 g
Yolk:	4
Water:	140 ml
Liquid honey:	80 ml
Grilled nuts:	120 g
Fresh Yeast:	50 g