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Charity



Richard's Festive Sourdough Panettone

Panettone is so versatile: serve as a breakfast or lunch treat with your favourite coffee, and if there is any leftover it makes a great bread pudding base.



Remember to post photos of your Festive Panettone on social media using the hashtag **#LondonsChristmasMission**

Ingredients

- 200g Sourdough Starter which has been fed twice in 24 hours*
- 600g Strong White Bread Flour.
- 300ml Milk.
- 1 Vanilla Pod or 2 to 3 tsps Vanilla Extract.
- 3 Eggs – 1 Beaten
- 115g Butter Cubed
- 75g Light Brown Sugar.
- ½ tsp Salt.
- Grated Zest of 1 Orange & 1 Lemon.
- 150g Mixed Dried Fruit or Chocolate Pieces.
- Icing Sugar





*A sourdough starter, also called levain, is a fermented dough filled with natural, wild yeast and a bacteria called lactobacilli. The starter is what makes sourdough bread rise. Instead of using active dry yeast like in other bread recipes, sourdough bread uses a starter. Along with leavening the bread, the starter also brings that classic sourdough flavour.

You can find starter recipes online if you want to make your own, for example [BBC Good Food](#) or they can be purchased online from various retailers including [Amazon](#)

Method

Step 1

Gently heat 300ml milk in a pan on the lowest setting with the scooped out vanilla pod or 2-3 tps of vanilla essence. Remove from the heat and stir well. Add the butter cubes then return to the lowest heat and stir until they start melting then turn off the heat and keep stirring until the butter has completely melted. Allow to cool a little.



Step 2

Place your flour in a bowl and add the grated orange & lemon peel, salt, then sugar and mix well. Pour in the sourdough starter then stir while you pour the milk and butter mixture in. Add the two eggs then mix well until the mixture begins to form a wet dough.



Step 3

Flour your work surface then knead the mixture which will be fairly wet for about ten minutes until it forms into a dough.





Step 4

Place the dough in a bowl and cover with a damp tea towel to rest for 30 minutes. Meanwhile, squeeze the orange juice onto the mixed dried fruit.



Step 5

Perform four stretch and folds by dipping your hand in a bowl of warm water then scooping underneath the dough and gently lifting, stretching and folding the dough towards you. Turn the bowl a quarter turn and repeat this three further times. Let the dough rest for 30 minutes. Then repeat the stretch & folds another three times resting 30 minutes in-between each time.



Step 6

Pre-heat the oven to gas mark 4 (350) then line your two piece cake tin with folded over baking paper or alternatively you can buy a Panettone base.





Step 7

Sprinkle the soaked dried mixed fruit or chocolate pieces over the dough then fold the outside edges in all the way round, then kneed well for a few minutes before forming in to a round loose ball shape and dropping into the lined tin.

Lift the tin a few inches above the work surface and let go, repeat several times so that the dough is pushed into all edges of the tin. Cover with cling film and leave to prove for about an hour until it reaches the top of the tin.



Step 8

Beat an egg yolk with some milk then score the top of the dough and brush the egg wash all over. You can sprinkle some sugar over if you prefer a glazed crust.

Place in the oven for 90 minutes checking it at 60 minutes and rotating if needs be. If the top is browning too much cover it with foil and continue cooking. Place a skewer into the loaf and if clear of mixture when withdrawn remove the loaf. If wet mixture remains on the skewer cook the loaf for a further 5 minutes, repeating skewer test until clear.



Step 9

Remove the loaf from the oven and allow to rest for 10-15 minutes before removing outer tin.

Some recipes suggest passing two skewers through the sides of the baking paper and loaf base at 90 degrees in a cross shape then flipping over the loaf and suspending over a large pan to ensure a smoother texture however I opted not to do this.

Once cool sprinkle with icing sugar.

Serve and enjoy!

To store the panettone, wrap tightly in clingfilm, then either place in a resealable plastic bag, or wrap again in foil. The bread should keep at room temperature for up to 1 week.

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