



Traditional Christmas Menu in Sora

*Merry
Christmas*



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STARTER:



Raw ham

Cured meat

Cheese

Mozzarella cheese

Olives

"PANETTONE"

A TRADITIONAL CHRISTMAS CAKE

This recipe is for a home-made panettone.

Normally people don't make "**Panettone**" at home but buy it from the baker or in a food shop. This recipe is not suitable for microwaves and you'll need a fairly big traditional oven.

Serves 10-12



Ingredients

650 gr. 00 plain flour
200 gr. unsalted butter, melted
150 gr. caster sugar
15 gr. salt
2 eggs
200 gr. raisins
100 gr. candied peel finely chopped
50 gr. yeast
grated rind of 1 lemon
about 100 ml lukewarm water

Method: Dissolve the yeast in the water. Separate the eggs. Sift the flour in a big bowl, make a well in the center and add the yeast liquid. Mix by hand gradually adding the egg yolks, the sugar and the salt until the dough is fairly firm. Add the melted butter, mixing it well, then incorporate the lemon rind, raisins and candied peel. Turn out onto a floured surface and knead for 5-8 minutes, until smooth and elastic. Place in a greased bowl, cover with a damp cloth and leave in a warm place to rise.

After about 1 hour turn the dough out onto a floured surface and knead again for 2 minutes, then shape it into a tall oval loaf in order to get the classic panettone shape. Place the dough in a tall, greased cake tin lined with grease proof paper. Leave it to rise until it has doubled in size (5-6 hours).

Cut the top to make a cross shape and brush with the egg white slightly beaten. Bake in a moderately hot oven, 200°C, Gas Mark 6, 400°F, for 1 hour and 30 minutes or longer, until well cooked and of a rich dark color. Serve the panettone with "**Spumante**".

Buon Appetito!