



Orange and Saffron Panettone

Jacob · 28/09/2024



Prep Time

1 day 4 hrs

Difficult

Medium

Servings

1 day 5 hrs 20 mins

Description

This panettone recipe is perfect for Christmas gifts. The sweet yeast bread is studded with candied orange and lemon peel and Cointreaus soaked golden raisins topped with pearl sugar. Make the sponge and soak the raisins the night before mixing the dough. The final dough needs time to ferment as well. It's rich and buttery and needs time to firm up in the refrigerator. This makes a lovely weekend project.

Ingredients

- 1 ½ cups unbleached all-purpose flour - ½ teaspoon instant yeast - ½ cup cool water - 1 cup golden raisins - ¼ cup Cointreau - ¼ cup chopped candied orange peel - ¼ cup chopped candied lemon peel - 1 cup milk - ¼ teaspoon saffron threads - 2 eggs
- room temperature - 2 ½ cups bread flour - ½ cup white sugar - 2 ¼ teaspoons instant yeast - 1 ½ teaspoons salt - ½ cup unsalted butter
- room temperature and cut into chunks - 2 paper panettone forms - 1 egg - 1 tablespoon water - 2 tablespoons pearl sugar

Instructions

1. Prepare the sponge the night before you mix the dough: Mix 1.5 cups all-purpose flour with 1/8 teaspoon yeast in a bowl. Add 2/3 cup cool water. Cover with plastic wrap and let sponge stand at room temperature 8 hours to overnight. Toss raisins with Cointreau in a bowl. Mix orange and lemon peel in with raisins and add an extra tablespoon of Cointreau and let them soften
2. if they are on the hard side. Cover with plastic wrap and let stand 8 hours to overnight. Pour milk into a saucepan and crumble in saffron threads; heat just to a simmer. Transfer to the bowl of a stand mixer
3. taking care to get all of the saffron bits into the bowl. Let cool to just barely warm (110 degrees F) or room temperature. Transfer sponge to a mixing bowl
4. breaking up slightly with a spoon. Mix in eggs
5. stirring a few times by hand. Add 2 1/3 cups bread flour
6. sugar
7. 2 1/4 teaspoons yeast
8. and salt. Mix with the paddle attachment on low speed for about 5 minutes
9. stopping to scrape down sides of bowl occasionally; the dough will be very loose. Switch to the dough hook attachment and increase speed to medium. Add butter
10. one piece at a time
11. mixing until each piece is fully incorporated. Increase to high speed for 1 minute if the mixer can handle it; the dough should be climbing the dough hook and starting to clear the sides of the bowl. Add soaked raisins
12. orange peel
13. and lemon peel. Mix on low speed for 2 minutes; the fruit may not be fully dispersed. Transfer dough to a greased bowl. Flop the dough over itself a couple of times (it's a little too wet to fold)
14. cover the bowl with plastic wrap
15. and let rise for 60 minutes. Fold dough a few times to release gas and mix in fruit. Cover again with plastic wrap and refrigerate for 4 hours or overnight. Turn the dough onto a floured work space. Divide in half and shape into 2 balls. Place each ball seam-side down in a 6" paper panettone form and set on a baking sheet. Beat egg with water
16. and brush egg wash onto each loaf. Cover panettone forms loosely with plastic wrap and let rise until doubled
17. about 90 minutes. Preheat the oven to 400 degrees F (200 degrees C). Brush loaves with egg wash again and sprinkle pearl sugar on top. Place baking sheet in the hot oven
18. immediately reducing the temperature to 375 degrees F (190 degrees C). Bake for 20 minutes
19. then rotate the baking sheet and bake for an additional 10 minutes. Reduce oven temperature to 350 degrees F (175 degrees C) and continue baking until a tester inserted in the center of each loaf comes out clean
20. about 20 minutes more. Cool completely on a wire rack before slicing. Cook's Note I use SAF Gold instant yeast because it's been specially formulated for use in sweet rich doughs like this. It's sold in 1-pound packages and is available in specialty markets and online. If you rarely bake
21. use instant yeast packets or bread machine yeast. If you want to really make this from scratch
22. you can candy your own citrus peels. I buy organic oranges and lemons
23. blanching the orange peels 3 times and the lemon peels 4 or 5 times before adding them to the sugar syrup. Store candied peels in their syrups in the fridge for up to 6 weeks. Freshly candied citrus peels are nice and soft
24. so I don't soak them the night before; just add them to the dough in Step 4.