

LIFE'S KITCHEN

— ✦ —
A LOVE OF FOOD &
A SENSE OF OCCASION

RECIPE OF THE MONTH - NOVEMBER 2017

PANETTONE PUDDING & CREAM

Serves 4

This Classic pudding is a great way to use up any leftover Panettone from Christmas



INGREDIENTS

50g Butter (softened)
250g Panettone
2 x Eggs
50g Sultanas
Zest from one Orange
150ml Double cream
220ml Full fat milk
1 tsp Vanilla extract
Seeds from 1 x vanilla pod
Icing sugar for sprinkling
100ml pouring cream

METHOD

Preheat the oven to 160°C and grease a shallow baking dish with a little butter, Cut the panettone into wedges, leaving the crusts on.

Butter the slices lightly with the rest of the butter, and cut into half, arrange them into the dish butter side up with a sprinkle of sultanas and orange zest.

Next whisk together the eggs, cream, milk, vanilla and sugar and pour evenly over the panettone.

Put the dish into a roasting tin and pour hot water around it about half way up the side. Bake for 35 minutes until the pudding is just set, it should be yellow on the inside and nicely golden on top.

To serve:

Divide into four bowls dust with the icing sugar and pouring cream. Delicious Enjoy!