

PRIMO ESTATE



Budino di Panettone

Traditional Italian Christmas cake bread and butter pudding

I have always been a fan of the traditional bread and butter pudding but when the bread is substituted with the aromatic Italian panettone it goes to a whole new level. Irresistible with some Golden North vanilla icecream and a glass of JOSEPH La Magia Botrytis Riesling Traminer.

Time Required: 1 hour 30 minutes

Ingredients – Serves 4

700gm Traditional Panettone cut into 1cm thick slices

500ml Milk

500ml Cream

4 eggs

125 gm sugar

Zest of 1 lemon

2 tablespoons of marsala (or JOSEPH The Fronti if you have some around!)

2 tablespoons of rum

1 Cinnamon stick

Butter

1 teaspoon vanilla extract

150gm raisins (or blueberries)

Method

Preheat the oven to 170 degrees C. Lightly grease a 1.5 litre ovenproof dish.

Layer the panettone slices and raisins in the baking dish slightly over lapping. Drizzle with the marsala and rum and cover the dish and set aside.

Meanwhile place the milk, cream, lemon zest and cinnamon stick in a saucepan and bring to the boil. Once boiled remove from heat and strain to remove lemon and cinnamon and set aside.

Whisk eggs, vanilla extract and sugar until pale. Combine the hot milk mixture and beaten eggs and whisk to combine. Pour over the panettone, pushing the slices down until covered by egg/milk mixture. Place the dish in a large baking tray, pour boiling water into the tray to halfway up the sides. Bake for 30-35 minutes until golden and custard is just set. To serve, dust with icing sugar.