



## *Panettone*

Panettone is a traditional Italian Christmas cake known for its rich, fluffy texture and sweet, citrusy flavor. It originated in Milan, Italy, and has become a beloved holiday treat throughout Italy and beyond. The cake is typically dome-shaped, tall, and has a light, airy crumb.

Key ingredients include flour, sugar, eggs, butter, yeast, and often a mix of dried fruits like raisins or candied citrus peel. Some variations may include chocolate or other fillings. The dough undergoes a slow fermentation process, which contributes to its distinctive texture and flavor.

Panettone is typically enjoyed during the festive season, especially around Christmas and New Year's. It is often served with a hot drink like espresso or sweet wine. In Italy, it's common to gift panettone to friends and family during the holidays, and it is also a popular item in holiday markets.

The cake's preparation can be quite intricate, requiring a long rise time and precise techniques, which is why artisan panettone is highly regarded. The cake is often wrapped in decorative paper and sold in beautiful boxes, making it a special gift.