Eggless Panettone

The tall Milanese Christmas bread — feathery, citrus-scented, studded with candied peel and raisins.

100% EGGLESS

DEVELOPED RECIPE · NOT YET TEST-BAKED



DOUGH

Strong white flour 350 g · Instant yeast 7 g · Caster sugar 80 g · Fine sea salt 5 g · Whole milk, warm 120 ml · Greek yoghurt 60 g · Unsalted butter, softened 80 g · Honey 20 g · Vanilla paste 5 g · Orange zest 5 g · Lemon zest 3 g

FRUIT

Candied orange peel 100 g · Raisins 80 g · Sultanas 40 g

Method

1. **Mix and knead:** whisk the flour, yeast, sugar and salt. Add the warm milk, yoghurt, honey, vanilla and zests; knead 8 minutes.
2. **Work in the butter:** work in the butter a spoon at a time until the dough is smooth and elastic. Knead in the peel, raisins and sultanas.
3. **Shape and rise:** shape into a ball and drop into a 750 g panettone case. Cover and rise 1½–2 hours until the dome clears the rim.
4. **Score and bake:** score a shallow cross on top. Bake at 170°C for 35–40 minutes, tenting with foil after 20 minutes if the top colours fast.
5. **Cool and slice:** cool on its side — or hung upside down on skewers — so the tall crumb does not sink. Slice with a serrated knife.

Chef's tip: the rise is slow because the dough is rich — do not rush it with a hot oven. A cool, patient prove is what gives the open, feathery crumb.

1 × 750 g loaf · 170°C · 35–40 min · @thecurlychef.co