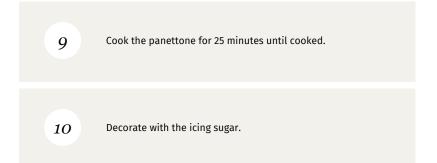




Panettone

Categoria Receitas de Natal	Tempo de preparação Demorado	Co Dificuldade Fácil	Custo Intermediate	Com quem? With family	Q+ № de pessoas 4 pessoas
Ingredientes		Method of prep	aration		
 250ml of Gallo Extra Virgin Olive Oil Reserve 3,5 tbsp of baker's yeast 80ml warm semi-skimmed milk ETER flour 		1	In a bowl, mix the yeast with the warm milk and let rest for 5 minutes.		
 575g flour 100g sugar 2 eggs 3 egg yolks 45ml honey 		2	Add 75g of flour and a tablespoon of sugar. Mix and cover with kitchen film and let rise for 1 hour.		
 20ml amaretto 3 tsp of vanilla ess 1 tbsp of orange ze 1,5 tbsp of lemon z 200g chopped drie 	est rest	3	In another bowl, mix the eggs, yolks, the yeast mixture and the remaining sugar and flour. Also add the honey, amaretto and salt. Mix well with a blender.		
 1 tbsp of icing suga 		4	Slowly add the Gallo Extra Virgin Olive Oil Reserve until completely blended.		
		5	Then add the dried frui	it. Do not over mix.	
		6	Cover with kitchen film and let rise for 3 more hours.		urs.
		7	Pre-heat the oven at 18	30ºC.	
		8	Put the dough in a spec rise for 30 more minute	cific mould greased with o es.	live oil. Let



Produtos utilizados



Reserve Extra Virgin Olive Oil



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