

# enjoy a White Christmas

Forget the diet - our latest recipe is a full-on, festive feast to enjoy before, during and even after Christmas. Why not make a few and give to family and friends for presents? Enjoy and happy holiday from deWintons!

## WHITE CHOCOLATE PANETTONE PUDDING

Panettone is a classic Milanese bread that's usually prepared and enjoyed for Christmas and the New Year and dates back to the time of the Roman Empire. You can buy your panettone from any local supermarket or Italian delicatessen. Most panettone comes in 500g rounds, so please remember to slice in half before using.



### METHOD

- 1 Preheat the oven to 150 Degrees C, Gas 3.
- 2 Place the milk, cream and vanilla in a saucepan, bring to the boil and then set aside.
- 3 In a bowl, whisk the eggs, caster sugar and grated nutmeg together.
- 4 Add the mixture slowly to the milk, cream and vanilla in the saucepan, whisk and then pass through a fine sieve to make the custard sauce.
- 5 Cut the panettone into quarter pieces and then slice each into six or seven slices approximately 15mm thick.
- 6 Put three slices of the panettone into a large, rectangular baking dish. Sprinkle the white chocolate drops over and then place the remainder of the panettone slices on top.
- 7 Pour the custard over the panettone slowly and press down gently until it is completely submerged under the custard. Leave to stand for 30mins.
- 8 Stand the baking dish in a roasting tin and surround with boiling water to come halfway up the sides of the dish.
- 9 Cook at 150 Degrees C for 45mins to 1hr until there is no custard left in the bottom of the pudding and it feels springy to touch.
- 10 Once out of the oven sprinkle with caster sugar and place under a pre-heated grill until the sugar caramelises.
- 11 Serve with vanilla custard or cream.



### INGREDIENTS

250g	x	panettone
250ml	x	full fat milk
250ml	x	double cream
1	x	vanilla pod (split & scrapped)
150g	x	white chocolate drops
5	x	whole eggs
50g	x	caster sugar
Pinch		of freshly grated nutmeg

We hope you enjoy making this dish at home but, alternatively, why not let deWintons take on the responsibility and get us to prepare it for you? Whether you have a private dinner party or a corporate event to organise, we cater for all occasions. So, if you want some of our delicious food, catered and served by delightful people, give us a call on: 020 7627 5550 or e-mail: [info@dewintons.co.uk](mailto:info@dewintons.co.uk)

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