



## DARK CHOCOLATE GLAZED PANETTONE FILLED WITH AMARETTO CREAM

*Panettone with layers of silky amaretto cream and a cascade of melted dark chocolate on top. Its decorations are what make it a real treat for Christmas.*



### INGREDIENTS:

- 1 classic panettone
- AMARETTO CREAM**
- 370 ml fresh milk
- 60 gr caster sugar
- 60 gr flour
- 60 gr amaretti
- 25 gr butter
- 8 gr gelatin
- 2 whole eggs
- 1 pinch of salt
- 1 package vanilla extract powder
- CHOCOLATE GLAZE**
- 300 gr Zaini dark chocolate
- 250 gr fresh cream
- 50 gr glucose syrup



Difficulty  
MEDIUM



Preparation  
90 min



Portions  
8

- 1 Amaretto cream: Prepare the flour and vanilla extract. In a mixer, chop the amaretti into very small pieces and set aside. Put the whole eggs and sugar into a saucepan. Mix well, then add the sifted flour and vanilla extract. Mix well, then add the salt and heat over a low heat. Add the milk slowly while mixing. Bring the cream to a bowl, then cook over a low heat for a few minutes, while continuing to stir. Remove from heat and add the butter. When the butter is completely melted, add the chopped amaretti. Transfer the amaretto cream to a bowl and let cool completely, covered with plastic wrap in contact with the cream.

### TIP

The panettone can be decorated with whipped cream, silver dragées, sugar holly leaves or other holiday decorations.



- 2** While it cools, place the gelatin in water and ice. After it softens, squeeze well and heat half the amaretto cream in a saucepan, melting the gelatin in the cream. Then start putting together the panettone.
  
- 3** Putting together the panettone: Place a cake ring on a tray lined with baking parchment. Cut the panettone into 2-3cm slices. Place one slice on the baking parchment to create a solid base, pour some amaretto cream on top and level it off. Then add another slice of panettone and continue with the layers. Chill in the fridge for about 30 minutes. After 30 minutes, place the panettone on a rack with a container underneath and pour the chocolate glaze on top. Use a spatula to level it off and chill in the fridge until the chocolate has hardened. Remove from fridge 8-10 minutes before serving.