

PANETTONE WITH TWO CHOCOLATE FILLINGS

A soft panettone with a melted white and dark chocolate filling.



INGREDIENTS:

- 1 panettone
- 1 cup rum
- some almond slices
- 400 grams fresh skim milk
- 75 gram caster sugar
- 225 grams egg yolk
- 18 grams powdered gelatin
- 185 grams Zaini dark chocolate
- 185 grams Zaini white chocolate
- 750 grams fresh cream
- 100 grams sugar
- 2 tbsp water
- 3 drops lemon juice



Difficulty
DIFFICULT



Preparation
60 min



Portions
12

1 Bring the milk to a boil and add the egg yolks, beat (they should not be whipped, just beat with a fork), along with the sugar. Mix carefully because the crème anglaise can fall apart easily, then remove from heat. Add the gelatin, melt it and place in two separate pans. Quickly add one type of chocolate to each cream, heat and mix well to melt. When the creams have cooled, add the semi-whipped cream, 375g to each mixture. Place in the freezer for 20 minutes.

TIP

The bavarois creams can be flavored with a little cinnamon in the dark chocolate and ginger in the white chocolate. Single serving portions can also be made by using mini panettonnes.

2 Cut 1 750g panettone into 4 slices horizontally. Mix 1 cup rum with ½ cup water and brush this mixture on the insides of the panettone slices. Put the bottom of the panettone on a serving dish, spread with a layer of dark chocolate bavarois and cover with another slice. Spread a layer of white chocolate bavarois and continue, alternating the two bavarois creams. Place the last slice (the top) to complete the panettone..



- 3 Prepare a white caramel with 100g sugar, 2 tablespoons water and 2-3 drops of lemon juice. Remove from heat and drip on the panettone using a spoon. Decorate with sliced almonds and let set.