



Panettone Focaccia

Cooking Time: 4 hours | Servings: 4-6 people

INGREDIENTS:

Bread:

- 500 grams plain flour or bread flour
- 450mLs warm tap water (not hot)
- 2 teaspoons honey
- 1/2 sachet yeast (4g)
- 30 grams unsalted butter, melted/soft
- 1 tablespoon salt

Toppings:

- 1/4 cup brown sugar
- 1/3 cup orange peel (or mixed citrus peel)
- 1/3 cup raisins
- 50 grams unsalted butter

METHOD:

1. Whisk warm water, yeast, butter (30 grams) and honey in a deep bowl until incorporated.
2. Mix in flour and salt until it forms a shaggy dough. Do not worry about over working the dough or it being perfect, it will come together.
3. Clean down the edges of the bowl and cover bowl with cling wrap or a tea towel and allow it to sit at room temperature for 15 minutes
4. After 15 minutes, stretch and fold the dough.
5. Cover and rest for another 15 minutes before you stretch and fold the dough again.
6. Cover the dough with cling wrap or a tea towel and allow it to rest for 1.5 hours at room temperature.
7. Prepare a 24cm X 33cm deep sided sheet pan lined with baking paper and 2-3 tablespoons of olive oil.
8. Tip the dough in the one tray. Sprinkle the brown sugar over the dough and half the amount of orange peel and raisins (set the other half aside)
9. Fold the dough into thirds over the toppings, like a wrap or burrito, slide it lengthways and flip it upside down so the smooth side is on the top.
10. Cover and proof for another 1.5 hours at room temperature.
11. Pre heat your oven at 220C.
12. Drizzle dough with a little more olive oil, dimple the dough, add the remainder of orange/mixed peel, raisins and evenly dollop the remainder of unsalted butter (50 grams).
13. Bake on the lowest rack of the oven for approximately 20-30 minutes or until golden.
14. Let focaccia cool and remove from pan. Sprinkle a good amount of icing sugar over the surface, and cut into desired portions and enjoy.

TIPS/SUBSTITUTIONS:

- *Keep in an airtight container for 3-4 days.*
- *Eat at room temperature or warmed up.*
- *Replace orange/mixed peel and raisins with choc chips.*