



Sprinkle the panettone with a layer of powder-sugar and serve with a glass of prosecco!

PANETTONE

Panettone is a classic Italian Christmas bread. It is so airy and sweet that it looks more like a cake. As with many Italian traditions, there is a beautiful love story about the origin of this Christmas bread. It would be that Toni fell in love with the baker's daughter five hundred years ago. To be around her, he went to work at her father's bakery. He came up with excuses to get her butter for his bread. In the end he used so much butter that this delicious "pan di Toni" was created. We don't know if there is any truth in this story, but it is certainly romantic!

Needed

- 150 ml of semi-skimmed milk
- 14 g of dry yeast (2 bags)
- 500 g of flour
- 50 g of sugar
- pinch of salt
- 1 tbsp cinnamon
- 5 eggs
- 250 g of salted butter
- 75 g of lemon zest, sliced
- 150 g of raisins
- 75 g pistachio nuts, minced
- nutmeg pinch
- 1 egg, beaten

further needed

- springform - 18 cm Ø
- ↳ 8 cm high

preparation: 25 minutes

Waitingtime ca. 16 hours rest/rise

Lets get started!

1. Heat the milk in a pan until lukewarm. Stir in the yeast from the heat and let stand for 5 minutes.
2. Put the milk together with the flour, sugar, salt, cinnamon and the 5 eggs in a mixing bowl and mix gently on a low setting. If everything is well mixed, increase the speed of the mixer and mix for another 7 minutes.
3. Add the butter and lemon zest and mix for another 7 minutes the highest position.
4. Add the raisins and pistachio and stir well for 1 minute.
5. Cover the bowl with cling film and leave the dough in the fridge for 12 hours cupboard rest.
6. Grease the spring form with butter and remove the dough ball from the bowl.

- Knead well once more and place the dough in the mold. Cover lightly with cling film and let rise in a warm place without draft for another 3 hours until the dough comes out above the edge.
7. Preheat the oven to 180 ° C. Brush the dough with the beaten egg and place in the middle of the oven for 20 minutes. Then lower the temperature to 145 ° C and bake the panettone for another 45 minutes.
 8. Remove the panettone from the baking tin and let cool on a rack. Eat when it is still a little warm, then it is the most delicious!

we used several small baking tins for our panettone in the photo, too! shorten the baking time to prevent the panettone from becoming too dry. bake for 15 minutes on 180 and then 30 minutes on 140° C .



X-MAS MORNING

Picture this: when the whole house is still sleeping in warm pajamas and sneaking down with thick woolen socks to provide the Christmas breakfast in silence. Christmas tree lights on, bread in the oven, nicely set the table, squeeze fresh orange juice and pour the coffee. Apart from festive birthday breakfasts, Christmas morning is our favorite breakfast moment of the year. In this chapter a number of Christmas morning favorites that you can also serve during the brunch.





MINI-QUICHES

with roasted tomatoes & green herbs

These quiches are really a winner! We make them from bread, so no hassle with making dough early in the morning. Ready quickly, super simple and everyone loves them immensely.

Needed

- 50 g of butter
- 8 slices of casino bread, without crusts
- 8 slices of pancetta
- 8 fresh eggs
- pepper and salt
- 1 tbsp chives, chopped
- 1 tbsp leaf parsley, chopped
- 1 spring onion, in rings
- sunflower oil
- 200 g mini vine tomato

Verder nodig:
- muffintins

preparation 15 minutes
bakingtime 15 minuten
8 pieves

Lets get started!

1. Preheat the oven to 175 ° C.
2. Melt the butter in a saucepan, but do not let color.
3. Roll the bread slices as flat as possible with a rolling pin and brush them on one side with the melted butter.
4. Push the bread slices with the buttered side into 8 wall molds. Push a little so that a bowl of bread is created.
5. Lay the pancetta slices flat against the bread. Break above everyone. Carefully fry an egg so that the yolk stays whole and sprinkle with salt and pepper.
6. Put the quiches in the oven for about 15 minutes until the egg white has solidified.
7. Heat 2 tbsp of oil in a frying pan and fry the tomatoes on high heat for about 2 minutes. They are allowed to burn a bit.
8. Carefully remove the quiches from the molds and place them on a nice plate. Sprinkle them with the chopped green herbs and put some roasted tomatoes and spring onion rings on each quiche.

prefer no meat? Then omit the pancetta and sprinkle the quiches with a spicy grated cheese before they go into the oven. Or place a slice of grilled zucchini at the bottom



HOOFD- GERECHT

The main course is often the showpiece of the Christmas dinner. But also a main breaker! Do you choose fish, roast or vegetarian? And how do you keep it simple, yet special? In this book we have chosen main courses that are good for everyone, and you can also prepare a lot. In addition, don't be too afraid to ask your guests for help. It is just fun to be busy with everyone in the kitchen. And those who press their mustache during the preparation can do the dishes!

SALADE VAN GROENE GROENTEN

met citrus-tahidressing

If you blanch, grill and cut all the ingredients the day before and prepare the dressing, you just have to put everything on a nice dish during dinner. By the way, this dressing is one to remember - it also tastes great with other salads. Our advice: make more dressing. You can keep it in a clean preserving jar.

Needed

for the dressing:

- 1 toe button, pressed
- 1 cm fresh ginger, peeled, finely chopped
- 2 tbsp orange juice
- 2 tsp lemon juice
- 2 tsp white wine vinegar
- 1 tbsp tahini
- 2 tsp honey
- 2 tsp tarragon mustard
- salt pepper

for the salad

- 100 g green beans, blanched & rinsed cold,
- 50 g pods, blanched & rinsed cold
- 50 g sugarsnaps, blanched & rinsed cold
- 100 g green aspargustips, grilled
- 2 spring onions, in rings
- 1 tsp white raisins
- 75 g watercress, washed
- 100 g soft goat cheese, crumbled
- 2 el peeled pistachio nuts, roasted, coarsely chopped
- leaves of 3 sprigs of tarragon, chopped

preparation 30 minutes

for 4 personen

Le'ts get started!

1. Make the dressing by stirring all the ingredients together. Make sure that the tahini is properly recorded.
2. Mix the vegetables and raisins and mix with the dressing. 3. Spoon the salad on a nice dish, crumble the goat cheese over it and finish with the pistachio nuts and tarragon.



this salad tastes
great with the
stew from page 24