

SQF Christmas 2019 - Mini Panettone Muffins

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Mini Panettone Muffins

Ingredients

550g plain flour
10g dried yeast
200ml milk
4 large free-range eggs
3 large free-range egg yolks
1 teaspoon vanilla bean paste
100g caster sugar
200g softened unsalted butter
2 oranges
1 lemon
100g raisins and sultanas
100g mixed peel
Olive oil, to grease proving bowl

Method

- 1.) Combine the flour and yeast with 1½ teaspoons of sea salt. Warm the milk and gradually add to the flour mix, before adding the 3 eggs until all the ingredients are combined.
- 2.) Knead the dough by hand for 10 to 15 minutes until it is smooth and elastic. Lightly oil a large bowl, place the dough inside, cover and leave to rise for 1 to 1½ hours, until doubled in size.
- 3.) Remove the dough from the bowl and knock the air out with a soft punch. Then work in the egg yolks, vanilla and sugar; before then working in the butter. Knead for another 10 minutes.
- 4.) Cover the dough again and leave for 1 hour until doubled in size.
- 5.) Line 2 muffin trays with 15 paper cases, and zest the oranges and lemon. Remove the dough from the bowl and knead quickly to release any air. Work in the raisins and sultanas, zest and mixed peel.
- 6.) Shape the dough into 15 balls and place in the cases. Cover and prove for 20 minutes.
- 7.) Preheat the oven to 200°C/gas mark 6. Brush the muffins with the remaining beaten egg. Bake for 15 to 20 minutes until risen and golden. Serve warm or leave to cool - they're scrumptious either way!

Note: You can also include chocolate chips in the mix or add flaked almonds on top to make these muffins even more decadent!



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