

COOKBOOK

PANETTONE RECIPE

RECIPE

250 g sugar

250 g flour

3 eggs

half glass of palm oil

2 glass of milk

50 sachet of vanillin

1 sachet of yeast

1 sachet of cocoa

PANETTONE METHOD

1. Take the 3 eggs and break them in a bowl, then add the flour, sugar, half glass of olive oil, add a sachet of vanillin, one of yeast and one of cocoa
2. Then mix everything with a whisk or an electric blender to speed up
3. After mixing well, pour the mixture into a pan
4. Heat the oven to 180 degrees and cook for about 30 minutes
5. After cooking it finally sprinkle some icing sugar on top



Recipe

- 3 eggs
- 250 g flour
- 250 g sugar
- half glass of oil
- 2 glass of milk
- 1 Sacket of milk
- Sacket of vanilla
- Sacket of yeast
- Sacket of cocoa
- minutes of cooking
- the oven to 180c