

6 Ways to Dress Up & Pair Panettone

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Discover all the ways to pair panettone with our guide below! (P.S. These pairings work well with panettone's sister bread, pandoro, too!)

Sweet and fluffy, panettone is Italy's most popular cake for the holidays. Each puffed dome is made with 100% natural yeast, candied orange, and raisins. While delicious served on its own, we like to dress it up for the holiday table.

1. GELATO

Warm up a few slices in the oven and serve with a scoop of fresh gelato. We prefer the simple flavor of fior di latte gelato, but pistachio and chocolate would play well too!

2. MASCARPONE CREAM



Mix together fresh mascarpone cheese with eggs and sugar in this recipe, and serve alongside a few slices of your favorite panettone. Pro tip: add fresh berries for a beautiful presentation!

3. CHOCOLATE SPREAD

Pick up a jar of your favorite chocolate-hazelnut spread and spread on top. Trust us: you'll want to leave the jar on the table for seconds.

4. MARPELLATA

For a lighter pairing or holiday breakfast, toast a few slices of panettone and serve with a knob of butter and a spoonful of orange marmalade. The flavors of the marmalade will bring out the citrus zest and candied orange used in the panettone.

5. VINO

No Italian dish is complete without wine - not even panettone! We suggest serving it alongside a glass of Moscato d'Asti. Sweet and sparkling, this bubbly wine is great for holiday toasting and compliments the citrus and yeasty flavors of the panettone.

6. CAFFÈ

The most classic panettone pairing of all? Italians enjoy this cake most often with a cappuccino in the morning for breakfast or with an espresso in the afternoon as a dessert.

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