



Mini panettone muffins

The Milanese specialty in mini format enchants with fine Christmas aromas. If you don't like raisins, you can use dried cranberries or apricots.

Zutaten

12 Portionen

Muffins

500 g Flour

75 g Sugar

200 g Milk, lukewarm

22 g Yeast, fresh

100 g Byodo Baking Oil Classic

1 Pinch Byodo sea salt

1 TL Zest of one lemon

2 TL Zest of one orange

3 Egg yolks

65 g Raisins (alternatively: cranberries or apricots, dried)

65 g Almonds, chopped

To decorate

Muffin tray

Byodo classic baking oil for greasing

1 Egg, whisked

Hail sugar

Zubereitung

For the pre-dough, put the flour in a mixing bowl and make a well in the middle, add the sugar. Mix the lukewarm milk with the yeast and pour into the hollow. Cover with flour from the edge and leave to rest in a warm place for about 15 minutes.

Mix the oil, salt, zest and egg yolks, add to the pre-dough and knead everything into a smooth dough for approx. 5 minutes. Cover again and leave to rise in a warm place for a further 45-60 minutes. The volume should increase significantly.

Grease the muffin tray with Byodo Baking Oil Classic. Briefly work the raisins and almonds into the risen dough. Divide the dough into 12 equal portions, shape each into balls and place in the muffin cases. Cover and leave to rise for another 15 minutes. In the meantime, preheat the oven to 180° C top/bottom heat.

Brush the mini panettone muffins with the beaten egg and sprinkle with caster sugar. Bake for approx. 20-25 minutes on the middle shelf until golden brown. Leave to cool briefly in the tin, then remove to cool and place on a cake rack. Enjoy plain or with jam.