



Trentino-style Panettone

Serves: 4

Ingredients:

2 large eggs

3 tablespoons caster sugar

1 tablespoon single cream

100ml Trentino Grappa or Trentodoc

1 Panettone, cut into 4-6 generous wedges

Fresh berries such as raspberries, blueberries or red currants

To serve: Vanilla ice cream and a drizzle of Grappa or alcohol of your choice and a dusting of icing sugar

Method:

1. Break the eggs into a bowl, add the sugar and whisk together
2. Pour in the cream and grappa and whisk again
3. Slice the panettone into wedges and soak in the custard
4. Heat the butter in a pan and fry the panettone until golden brown on all sides

Remove from the pan and serve with a generous scoop of vanilla ice cream, the fresh berries and drizzle of Grappa or the alcohol of your choice and a dusting of icing sugar

Buon appetito e Buon Natale!