



Armando's Panettone Slices with Berries

I love this festive dessert made with Italy's traditional Christmas cake, panettone. Armando created it to add a bit of moisture to this brioche-like bread, which some people find a bit too dry. We've used berries and mint for a red and green Christmas theme but take this versatile recipe as a guide and use whatever fruit you like. Armando used to add maraschino cherry liqueur, but these days he uses his homemade limoncello – Cointreau or Grand Marnier work well too, even grappa. And serve another nip of the liqueur or grappa alongside for a truly festive finish to any meal.

Serves 8



INGREDIENTS

- 175g blueberries
- 250g strawberries, topped, halved or quartered
- ¼ cup liqueur or brandy
- ½ cup single cream
- 1 tablespoon icing sugar
- 2 slices panettone
- Mint leaves, for garnish

Raspberry Coulis

- 125g raspberries
- 1 tablespoon icing sugar

METHOD

1. Combine blueberries, strawberries and 1 tablespoon of the liqueur and set aside for 15 minutes or so.
2. Make Raspberry Coulis: Blitz raspberries and sugar in a small food processor to form a purée. Taste and add more sugar if needed.
3. Whip cream and sugar lightly together to form soft peaks.
4. Cut each panettone slice into quarters and reassemble on serving platters.
5. Drizzle remaining liqueur over them.
6. Pile berries on top (adding any juices in the bowl), dot with some of the cream ("like snow," Armando says), drizzle with a little Raspberry Coulis and garnish with mint leaves.
7. Serve immediately with remaining cream and coulis on the side.