

Aurora

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Making New Panettone Holiday Traditions!



Create new family favourites.
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GREAT FOOD HAS NO BORDERS.

Panettone French Toast



Ingredients

- 1 AURORA® Panettone 908 gr
- 6 eggs
- 1 cup silk milk
- 1 tsp salt
- 1 tsp pepper
- pinch of cinnamon
- 1 tbsp butter
- 1 tbsp icing sugar
- Top with Aurora® Honey, whipped cream or berries

Method

Slice panettone in half and then slice into $\frac{3}{4}$ inch slices. In a bowl, beat eggs with milk, salt, pepper and a pinch of cinnamon. Soak and drain each panettone slice in mixture. Melt butter on hot skillet, then grill each slice for 1-2 minutes. Serve hot, sprinkle with icing sugar and top with honey, berries and whipped cream.

Serves 8.



A morning delight to start your day right

Ingredients

- 1 AURORA® panettone 908 gr
- 1 jar peach jam (store bought or homemade)

Method

Cut panettone into slices and then smother each slice in peach jam. Enjoy with the new AURORA® Sicilian Lemon tea.

Serves 8.



Panettone with Peach Jam



A great way to recharge during the day

Panettone Sausage Stuffing



Ingredients

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|--------------------------------------|--------------------------------------|
| 1 AURORA® panettone 908 g | 2 lbs mild or spicy Italian sausages |
| (cut into cubes) | 4 eggs |
| 2 onions | 2 cups AURORA® chicken broth |
| 3 stalks celery | 1 tsp Aurora® Mediterranean sea salt |
| ¼ cup AURORA® extra virgin olive oil | 1 cup chopped parsley |

Method

Preheat the oven to 400°F. Toast the panettone cubes in a baking tray for 10 minutes, until they are crisp and golden brown. Let them cool. Chop the onions and celery. In a pan, heat 2 tbsp of the olive oil, sauté the celery and onion, stirring gently for 5 minutes until softened. Add the remaining oil to the pan, then remove sausage casings and place sausage into the pan. Break the sausage up as much as possible and mix with the celery and onion. Cook for about 10 minutes, stirring regularly until the sausage is fully cooked. Grease an ovenproof pan (8" x 3"), mix in the toasted panettone cubes and add the sausage celery and onion. Whisk the eggs in a bowl with the broth and salt. Pour over the stuffing, leaving it to soak in for 5 minutes or so before baking, uncovered, in the oven for 45 minutes. Sprinkle with chopped parsley.

Serves 12.

A perfect savoury dish for the holiday feast



Ingredients

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|------------------------------------|----------------------------------|
| 1 AURORA® panettone 908 g | 2 tbsp Frangelico liqueur |
| 4 egg yolks | 3 cups (500 g) mascarpone cheese |
| 1 cup (200 g) sugar | 6 cups (600 g) frozen berries |
| 1 cup (250 ml) Caffè Motta® coffee | Fresh berries (for topping) |

Method

Defrost the frozen berries in a bowl over a pot of simmering water or in the microwave. Meanwhile, in a large mixing bowl whisk together the egg yolks and sugar until light and fluffy. Add Frangelico and mix until combined. Add mascarpone and gently fold until combined. Set aside. Using a bread knife, slice the panettone horizontally into 1in slices. Place a panettone slice in the bottom of the trifle dish. Use a few tablespoons of Caffè Motta® espresso to soak the panettone slice. Layer 1/3 of the defrosted fruit on top of the panettone slice. Repeat for two more layers of panettone, espresso and fruit. Pour mascarpone mix on top of the last fruit layer and smooth the top. Decorate with fresh berries. Serve immediately or cover with plastic wrap and keep in the fridge for up to 24 hours.

Serves 8.



Panettone Trifle



A gorgeous and endlessly delicious dessert

Panettone Ice Cream Cake



Ingredients

1 AURORA® panettone 908 g
1 L of your favourite ice cream
99 g PERUGINA® dark chocolate bar (LUISA 51% CACAO)
1 cup water
Berries

Method

Cut top of panettone horizontally. Scoop out panettone centre leaving 1 inch of panettone edge all around. Cover hulled out panettone and panettone top with saran wrap and place in freezer for 2 hours. Add cup of water to chocolate and melt in a heat-proof bowl by placing over a pot of boiling water and stirring gently until liquid. Remove panettone from freezer about ½ hour before serving and fill panettone with ice cream. Drizzle chocolate syrup on top and garnish with berries.

Mocktails are funny and easy to make. Simply mix Gavioli juices with real fruit juice to give a sparkling note that makes the difference. With this recipe we paired, Gavioli wildberry sparkling juice with white grape juice and garnished with a blueberry

A decadent and effortless indulgence

Serves 8.

Ingredients

1 AURORA® panettone 908 gr
300 g Canadian brie
1 cup (250 mL) dulce de leche
½ cup (125 mL) butter

Method

Set oven to broil (low). Line two baking sheet with parchment paper or lightly coat with butter. Cut panettone horizontally into 6 round slices about 1-inch (2 1/2 cm) thick. Melt remaining butter on low heat and then spread butter on both sides of each panettone slice. Place 2-3 panettone slices on each baking sheet and then broil on each side until browned. Assemble browned panettone slices on a heat-proof plate: top bottom slice with Brie. Add a second slice of panettone and spread it with some dulce de leche. Add a third slice and top with Brie and so on. When assembled place in oven at 300 °F (150 °C) for 10 minutes, until you see Brie start to melt. Place on a serving dish at the centre of the dessert table and cut into wedges to serve. Pairs well with a Sicilian Spritz made with 3 oz. prosecco, 1 oz. Aperol, top with soda and ice, garnish with an orange slice).

Serves 8.

Panettone Brie Tower



A delectable sweet and salty treat