



Get Cookin'

Coretrust Holiday Cookbook 2020



CORETRUST

MANAGEMENT, LP



Rainbow Challah Bread for Hanukkah

From: Johnny Agulia

Company: Togawa Smith Martin, Inc. – An AC Martin Company

Property: FourFortyFour South Flower

INGREDIENTS:

2-1/4 teaspoons active dry yeast

3/4 cup warm water ~100 degrees

1/2 cup sugar

1 large egg & 3 egg yolks + one yolk for glazing

1/4 cup vegetable oil

1/4 cup honey

3 3/4 - 4 1/2 cups bread flour or all-purpose flour, more as needed

1 1/2 teaspoons kosher salt

INSTRUCTIONS:

1. First, make your challah dough. Prepare the yeast in a large mixing bowl for a stand mixer by whisking it with warm water and 1 teaspoon sugar (that helps activate the yeast). Let stand until it foams and puffs up, about 10 minutes. If it doesn't get foamy, your yeast is either bad or the water was too warm or cool. Try again!
2. Using the whisk attachment for the stand mixer, mix the remaining sugar, eggs, oil, and honey. (You can use a whisk if you're doing this by hand.) Gradually add 3 cups flour and salt, either using a hook attachment with the stand mixer on medium speed or a spoon and your hands until the dough begins to pull away from the sides. Dough should still be slightly sticky and soft. Add more flour as needed if the dough is very sticky. You may not need all the flour. You will knead the dough more when you add the color so you don't have to knead now.
3. Then divide your dough into six even pieces. I used a food scale to weigh them out.
4. Flatten out each piece and put some gel food coloring of each color of the rainbow in the middle of each one. Then mix until your dough is dyed! This will take a few minutes for each, so be prepared. Add more color as needed, and wear gloves if you don't want purple hands.
5. Place the dough in a bowl greased with oil and cover. Let dough rise in a warm place until it has at least doubled in size, about 2-3 hours. I put mine on top of an oven heated to the lowest temperature. My colors stuck to each other a bit, so if this bothers you and you like doing dishes, put them in separate bowls.

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Rainbow Challah Bread for Hanukkah, continued

6. Now time to braid! You can make two smaller challot or one large challah. If you're making two, divide each color in half.
7. Take one of each color and make six even strands. If you are having trouble getting them to roll out, let the gluten relax and try again. Line them up in rainbow order and pinch at the top to secure the end. Then take the purple strand on the right and weave it to the left over two strand, under one strand and over two strands. Repeat with the blue strand, then the green, etc. until you reach the bottom. Secure the other ends together and tuck them under the challah. Repeat with other challah.
8. Then let your challah proof again on a parchment lined baking sheet, lightly covered, until doubled in size and appears light and fluffy, about 45 minutes or so (exact proofing timing for challah will depend on environmental conditions.) Pre-heat the oven to 350 degrees F. Whisk the last egg yolk with 1/2 tablespoon water and generously brush over challah bake for 30-35 minutes at 350 degrees, rotating pans halfway through. If the challah start to brown too fast, cover with foil until done.



Cornbread Stuffing

From: Brittany Berglund
Company: Coretrust Management, LLC
Property: PASARROYO

INGREDIENTS:

2 cups chopped celery
1 cup chopped white onion
1 bunch chopped green onion
1/2 cup chopped parsley
8-10 chopped hard boiled eggs
Approximately 1 cup of "Half and Half" creamer
1 large package of Pepperidge Farm seasoned stuffing mix (not cubed)
1 box of cornbread mix (like "Cinch" cornbread mix)
1 stick of unsalted butter (1/2 cup)
Salt and Pepper

DIRECTIONS:

1. Bake cornbread and hard boil eggs the day before.
2. Saute green onion, white onion and celery in one stick unsalted butter over medium heat until onion is translucent. (approximately 10 minutes)
3. Mix stuffing mix and chopped cornbread in a large bowl.
4. Add sauteed ingredients.
5. Add chopped eggs and parsley and mix together.
6. Add salt and pepper to taste.
7. Add the Half and Half, little by little to the mixture, so the mixture is moist but not wet. Fluff with a fork.
8. Put mixture into a greased casserole dish.
9. Roast dressing at 350 degrees for 40 minutes without a lid.

Note: This stuffing can be made the day before. Put together all of the ingredients except for the "Half and Half". Cover with a lid or plastic wrap and put in refrigerator. Add the "Half and Half" to the mixture before putting it into the oven to roast.



Honey Scone

From: Vivian Chang

Company: Hanlon Law Group

Property: PASARROYO

INGREDIENTS:

200ml JUST MILK
240g wholemeal self raising flour
4 tablespoon Stork margarine
2 tablespoon clear honey
2 teaspoon sesame seeds powder

METHOD:

Preheat oven to 275°C.
Mix flour, margarine and honey. Add JUST MILK and mix until completely combined.
Put pastry on a floured work surface and roll out to 1cm thickness.
Cut 5cm circles with a cake cutter.
Place on a baking tray, covered with a baking sheet or greaseproof paper.
Brush scones with milk and sprinkle with sesame powder.
Cook in oven for 10 minutes.
Serve warm.



Thai Pineapple Fried Rice

From: Vivian Chang
Company: Hanlon Law Group
Property: PASARROYO

INGREDIENTS

2 tablespoons coconut oil or quality vegetable oil, divided
2 eggs, beaten with a dash of salt
1 1/2 cups chopped fresh pineapple
1 large red bell pepper, diced
3/4 cup chopped green onions (about 1/2 bunch)
2 cloves garlic, pressed or minced
1/2 cup chopped raw, unsalted cashews
2 cups cooked and chilled brown rice*, preferably long-grain brown jasmine rice
1 tablespoon reduced-sodium tamari or soy sauce
1 to 2 teaspoons chili garlic sauce or sriracha
1 small lime, halved
Salt, to taste
Handful of fresh cilantro leaves, torn into little pieces, for garnishing
OPTION ADD SHRIMP OR CHICKEN AND RED UNION FRIED

INSTRUCTIONS

1. Heat a large wok, cast iron skillet or non-stick frying pan over medium-high heat and place an empty serving bowl nearby. Once the pan is hot enough that a drop of water sizzles on contact, add 1 teaspoon oil. Pour in the eggs and cook, stirring frequently, until the eggs are scrambled and lightly set, about 30 seconds to 1 minute. Transfer the eggs to the empty bowl. Wipe out the pan if necessary with a paper towel (be careful, it's hot!).
2. Add 1 tablespoon oil to the pan and add the pineapple and red pepper. Cook, stirring constantly, until the liquid has evaporated and the pineapple is caramelized on the edges, about 3 to 5 minutes. Then add the green onion and garlic. Cook until fragrant while stirring constantly, about 30 seconds. Transfer the contents of the pan to your bowl of eggs.
3. Reduce the heat to medium and add the remaining 2 teaspoons oil to the pan. Pour in the cashews and cook until fragrant, stirring constantly, about 30 seconds. Add the rice to the pan and stir to combine. Cook until the rice is hot, stirring occasionally, about 3 minutes.

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Thai Pineapple Fried Rice, continued

4. Pour the contents of the bowl back into the pan and stir to combine, breaking up the scrambled eggs with your spoon. Cook until the contents are warmed through, then remove the pan from heat. Add the tamari and chili garlic sauce, to taste. Squeeze the juice of 1/2 lime over the dish and stir to combine. Season to taste with salt and set aside.
5. Slice the remaining 1/2 lime into 4 wedges. Transfer the stir-fry to individual serving bowls and garnish each bowl with a lime wedge and a light sprinkle of cilantro. Serve with bottles of tamari and chili garlic sauce or sriracha on the side, for those who might want to add more to their bowls.

NOTES

Recipe adapted from my spicy kale and coconut stir fry.

*RICE NOTES: For 2 cups cooked rice, you'll need to cook up about 1 cup dry rice. To cook the rice, rinse it well in a fine mesh colander, then bring a large pot of water to boil. Add the rice and let it boil, uncovered, for 30 minutes. Drain off the remaining cooking water, then return the rice to the pot. Cover the pot and let the rice steam, off the heat, for 10 minutes. To chill the rice ASAP, spread it across a parchment paper-lined rimmed baking sheet and let it cool in the refrigerator.



Thai Cucumber Salad

From: Vivian Chang

Company: Hanlon Law Group

Property: PASARROYO

INGREDIENTS

- 3 large cucumbers, peeled, halved lengthwise, seeded, and cut into 1/4-inch slices
- 1 tablespoon salt
- 1/2 cup white sugar
- 1/2 cup rice wine vinegar
- 2 jalapeno peppers, seeded and chopped
- 1/4 cup chopped cilantro
- 1/2 cup chopped peanuts

DIRECTIONS

1. Toss the cucumbers with the salt in a colander, and leave in the sink to drain for 30 minutes. Rinse with cold water, then drain and pat dry with paper towels.
2. Whisk together the sugar and vinegar in a mixing bowl until the sugar has dissolved. Add the cucumbers, jalapeno peppers, and cilantro; toss to combine. Sprinkle chopped peanuts on top before serving.



Holiday Broccoli Salad

From: Jean Christensen
Company: Smith, Gambrell & Russell, LLP
Property: FourFortyFour South Flower

INGREDIENTS

One Pound of Broccoli Flowerets
Three Red Bell Peppers
Three Cloves of Garlic
Two Cans of Black Olives
One to Two Packages of Feta Cheese
Olive Oil and White Wine Vinegar available for seasoning
The volume of these ingredients can be added or deducted depending on your preference

INSTRUCTIONS

1. Chop up Broccoli Flowerets, Red Bell Peppers, Garlic Cloves
2. Mix in a big bowl along with the cans of Black Olives
3. Take Olive Oil and mix in make sure all of the salad is coated not saturated preferably use your hands
4. Break up Feta Cheese either with a spoon or use your hands
5. Take two to three table spoons of white wine vinegar and mix in to give it a tangy taste
6. Taste it, if you feel that it needs more white Wine Vinegar or Garlic go ahead and add
7. Serve and enjoy!



Pumpkin Soup

From: Shelley Dakan
Company: Wells Fargo Advisors
Property: PASARROYO

INGREDIENTS

5 cups chicken stock
3 cups pumpkin puree
3/4 cups heavy cream
1 lb. chorizo (or soyrizo)
2 Tbsps oregano
1/2 tsp cumin
5 cloves of garlic, minced
2 potatoes, peeled and diced
1/2 cup cilantro, chopped
1/2 cup and 1/3 cup onion, chopped
1 Tbsp oil

DIRECTIONS

Sauté 1/3 cup onions and garlic in oil for 1 minute
Add broth, pumpkin, chorizo, potatoes, oregano and cumin.
Bring to a boil, reduce heat and simmer for 45 minutes
Remove from heat and let cool for 10 minutes
Stir in cream and serve immediately.
Top with cilantro and onion.



Seasonal Tip

From: Dana Feuer

Company: Togawa Smith Martin, Inc. – An AC Martin Company

Property: FourFortyFour South Flower

KITCHEN TIP

My favorite kitchen tip this winter and for every season is to keep a seasonal produce list handy. Find a seasonal produce calendar online or keep a screenshot or link on your phone to remind you of what is in season as you are walking down the produce aisle. Two big pluses are that (1) this will help steer you towards local produce and (2) eating seasonally give your body a variety of nutrients during the season it needs them the most!

Here's a link to inspire you!

<https://snaped.fns.usda.gov/seasonal-produce-guide>



Apple Pie (Cooked in Brown Paper Bag!)

From: Linda Hoyt

Company: Coretrust Management, LLP

Property: FourFortyFour South Flower, PASARROYO & 2LP

*This recipe is a tradition in our family... it's a "no fail" great apple pie that is easy to make!
The paper bag keeps the pie's edges from overbrowning without the fuss of aluminum foil.*

INGREDIENTS

- 1 frozen pie crust
- 2.5 lbs Granny Smith Apples
- 1 cup sugar
- 2 tablespoons plus 1/2 cup sifted all-purpose flour
- 1/2 teaspoon ground nutmeg
- 2 tablespoons lemon juice
- 1/2 cup (1 stick) unsalted butter, cut in pieces

DIRECTIONS

Preheat oven to 425 degrees.

Pare, core, and quarter the apples. Halve each quarter crosswise to make chunks; place in a large bowl.

Place frozen pie crust in 425 degree oven for about 10 minutes --- to slightly cook the pie crust - then pull the pie crust out of oven. Note - the pie crust should NOT be fully cooked... the intent is to just "begin" the cooking process.

Combine 1/2 cup of sugar, 2 tablespoons of the flour, and the nutmeg in a cup. Sprinkle over the sliced apples and toss. Spoon the apples into the shell and drizzle with lemon juice.

Combine the remaining 1/2 cup sugar and 1/2 cup flour in a small bowl. Cut in the butter and blend until mixture is a large crumble. Sprinkle the topping over the apples.

Slide the pie into a heavy brown paper bag large enough to hold the pie loosely. Fold the open end of paper bag over twice and fasten securely (I use staples... or paper clips!). Place on a large baking sheet.

Bake for 1 hour, or until the apples are tender and the top is bubbly and golden. Split the bag open, remove the pie, and set aside to cool on a wire rack.



Caramel Apple Sangria

From: Amanda McKnighty

Company: Industrious

Property: 2LP

INGREDIENTS

- 2 bottles pinot grigio
- 1 cup caramel vodka
- 5 cups fresh apple cider
- 2 cups ginger ale
- 4 honey crisp apples, diced
- 2 pears, diced
- 2 cinnamon sticks

INSTRUCTIONS

1. Cut fruit into slices or small cubes and place in bottom of pitcher
2. Combine all ingredients in pitcher, except ginger ale and cinnamon sticks, stir
3. Let sit for 1-2 hours in the fridge
4. About 1 hour before serving, add cinnamon sticks, stir
5. Add ginger ale and stir before serving over ice
6. Enjoy!



Wheat Berry Salad

From: Amanda McKnighty

Company: Industrious

Property: 2LP

INGREDIENTS

- 1 cup wheat berries
- 1/2 cup pecan halves
- 6 slices bacon
- 1/2 cup dried cranberries
- 2 shallots, thinly sliced
- 1/2 cup flat leaf parsley, chopped
- 2 tbsp extra virgin olive oil
- 2 tbsp fresh lemon juice
- kosher salt and fresh ground black pepper

INSTRUCTIONS:

1. In large saucepan, combine wheat berries, 4 quarts water, and 1 tsp salt. Bring to a boil and cook until chewy, about 50-60 minutes. Drain and rinse with cold water to cool. Transfer to large bowl.
2. Meanwhile, heat oven to 350° and spread the pecans on a lined baking sheet and bake, tossing occasionally, until fragrant and toasted. About 6-8 minutes. Let cool, then roughly chop.
3. Meanwhile, cook the bacon over medium high heat until crisp. Drain. When cool, crumble and add to wheat berries along with pecans, cherries, parsley, shallots, oil, lemon juice, and salt and pepper. Stir to combine. Can be served warm or room temperature.



Charred Pepper Ragout with Rotini & Crispy Artichokes

From: Candace Ryan
Company: Coretrust Management, LLP
Property: 2LP

MAIN INGREDIENTS

3 garlic cloves	4 oz grape tomatoes
1 red bell pepper	13.75 oz artichoke hearts
1 yellow bell pepper	6 oz dried rotini pasta
1 red Fresno chile	1 tbsp parmesan

Allergens: wheat

INSTRUCTIONS

1. Prepare the produce: Bring a large pot of salted water to boil for the pasta. Peel the garlic. Trim, deseed and chop the red bell pepper(s) and yellow bell pepper(s). Trim and roughly chop the Fresno chile(s).
2. Char the vegetables: Position a rack in the middle of the oven and set oven to broil on high. Place peeled garlic, chopped bell peppers, as much chopped Fresno chile as you'd like, grape tomatoes, 2 tsp (4 tsp) olive oil, 1/2 tsp (1 tsp) salt, and 1/2 tsp (1 tsp) pepper on a baking sheet and toss to combine. Broil until peppers are charred and tender, 8 to 10 minutes.
3. Cook the pasta: Drain and rinse the artichoke hearts. Add rotini pasta to the boiling water and stir. Cook until al dente, 7 to 9 minutes. Reserve 1/2 cup (1 cup) pasta water and drain the pasta.
4. Blend the charred pepper ragout: Add the charred vegetables to a food processor and pulse until well chopped. Taste the charred pepper ragout and add salt and pepper as necessary. Place artichoke hearts on the baking sheet, and add 1 tsp (2 tsp) olive oil and a pinch of salt and pepper. Broil until browned and crispy, 6 to 8 minutes.
5. Finish it up: Return the large pot to medium heat. Add 3/4 of the charred pepper ragout and bring to a simmer. Add cooked rotini pasta, reserved pasta water, and just 2 tsp (4 tsp) parmesan. Continue to cook until warmed, 3 to 5 minutes. Taste, and add salt and pepper as necessary.
6. Serve: Divide the charred pepper ragout with rotini between large bowls. Top with crispy artichoke hearts and any remaining charred pepper ragout. Sprinkle with remaining parmesan. Bon appétit!



VEGAN Green Bean Casserole

From: Leah Snell

Company: Snowden Lane Partners

Property: PASARROYO

Vegan Green Bean Casserole (I have tried a LOT of vegan recipes over the years, always looking to find something that tastes close to (and looks similar to) the non-vegan version. This green bean casserole recipe is fantastic, and people don't even know the difference!

INGREDIENTS

1/4 cup vegan margarine

1/4 cup flour

1 and 1/2 cups vegetable broth

1 Tbsp soy sauce

1 tsp onion powder

2 Tbsp vegetable oil

1/4 cup nutritional yeast (looks like yellow flake fish food, but adds a ton of cheesy flavor to recipes. Can be found at Trader Joes, Whole Foods, most places these days)

2 14 ounce cans of French style green beans, well drained

1 3 ounce can French friend onions

INSTRUCTIONS

1. Preheat oven to 350 degrees
2. In a small saucepan, melt the vegan margarine and add the flour to make a paste (medium heat). Add the vegetable broth, soy sauce, garlic powder, and onion powder. Stir frequently until the sauce thickens (might be a few minutes but it will happen). Whisk in the vegetable oil and the nutritional yeast. Stir until combined and take off heat.
3. Put the well-drained green beans in a casserole dish and pour the sauce over the beans. Mix to combine.
4. Bake the beans in the oven for 10 minutes, then pull them out and add the fried onions on top. Put them back in the oven for another 10 minutes. Best served warm from the oven.
5. (This recipe doubles well if you need a larger portion)



Vegan Pumpkin Pie

From: Leah Snell

Company: Snowden Lane Partners

Property: PASARROYO

This pie is a great substitute for the traditional version made with eggs. It may look a little wobbly when you first take it out of the oven, but it will set as it cools.

FILLING:

1 14-oz can unsweetened pumpkin puree

1/2 cup almond or soy or oat milk (pretty much any non-dairy milk is fine, except rice milk. Too thin)

1/4 cup cornstarch

1/2 cup maple syrup

1/2 tsp salt

1/4 cup sugar

1 tsp ground cinnamon

1 tsp ground ginger

1/4 tsp allspice

1 tsp vanilla

TOPPING (OPTIONAL):

1/4 cup sugar

1/4 cup flour

1/4 tsp ground cinnamon

2 Tbsp vegan margarine

1/4 cup finely chopped pecans or walnuts

INSTRUCTIONS:

1. Use a 9 inch pie crust. You can find vegan versions, or if you aren't too strict, use a Pillsbury etc.
2. Preheat oven to 375 degrees.
3. If you want to make the topping, stir all of the Topping ingredients together in a small bowl and set it aside.
4. In a food processor, combine all of the Filling ingredients and blend until smooth. I imagine this might work in a blender too if you don't have a food processor...?
5. Pour pumpkin mixture into the pie crust. If you are using the topping, sprinkle evenly over the top and bake for 40-45 minutes. Remove from the oven and let it cool (so it sets up). Serve at room temperature.



Texas Sheet Cake

From: Laura Swanson
Company: Wells Fargo Advisors
Property: PASARROYO

CAKE INGREDIENTS:

2 C. sugar
2 C. flour
1 C. butter
4 t. Cocoa (I use dark)
1 C. water
1/2 C. buttermilk
1 t. baking soda
2 eggs
2 t. vanilla
1 t. cinnamon

FROSTING INGREDIENTS:

3/4 C. butter
3 T. cocoa (I use dark)
1/4 C. plus 2 T. milk
5 C. powdered sugar
1 1/2 t. Vanilla
1 t. cinnamon
2 C. chopped walnuts or pecans

CAKE INSTRUCTIONS:

Mix sugar and flour in a large mixing bowl.

Heat butter, cocoa, and water to boiling. Pour over ingredients. Add buttermilk, soda, eggs, vanilla and cinnamon. Mix well. Batter will be thin.

Pour into a 12x16 jelly roll pan. Bake at 400° for 25 minutes, just until toothpick comes out clean in the center.

FROSTING INSTRUCTIONS:

Make while cake is cooling. Heat butter, cocoa and milk to boiling. Remove from heat. Add powdered sugar. Mix thoroughly. Stir in vanilla, cinnamon and nuts.

Pour frosting over slightly warm cake. Will stay moist for a week-if it lasts that long!

When cooled, it can be cut and served brownie style, and add a side of vanilla ice cream.

I've yet to meet anyone that doesn't love it.



No-Bake Peanut Butter Balls

From: Heather Todak

Company: Wiss, Janney, Elstner Associates, Inc.

Property: PASARROYO

INGREDIENTS:

1 lb box of confections 10x sugar (3-1/2 cups)

1 jar peanut butter (16-18 oz)

1 stick unsalted butter at room temperature

3 cups Rice Krispies Cereal

1 bag semi-sweet chocolate chips

INSTRUCTIONS:

1. Mix all ingredients (except chocolate) thoroughly.
2. Squeeze into small balls, approximately 1 to 1.5".
3. Melt chocolate in small batches over double boiler pot.
4. Dip one side of the cookie balls in chocolate, place on waxed paper lined cookie sheet.
5. Refrigerate.



Panettone

From: Jessica Wang

Company: Coretrust Management, LLC

Property: FourFortyFour South Flower

Yield: about 1500 g (three 5 1/4-inch loaves)

TIME (assumes you are starting with a mature stiff starter):

1. Build the sweet starter: at least 12 hours, tended to at 4-hour intervals (see below)
2. Mix and ferment first dough: 12.5 hours
3. Mix final dough: 30 minutes or longer
4. First fermentation of final dough: 1 to 1.5 hours, with folds every 20 - 30 minutes
5. Divide, rest, and shape: 25 minutes
6. Proof: 4 - 6 hours at 80F, or about 12 hours at room temperature
7. Bake: about 40 minutes
8. Hang/cool: several hours

DESIRED FINAL DOUGH TEMPERATURE: 74F

FIRST DOUGH INGREDIENTS:

346 grams flour

190 grams water

1 gram (1/3 teaspoon) osmotolerant yeast, or 1.3 grams (1/2 teaspoon) instant yeast

83 grams sugar

55 grams egg yolk

7 grams (1.5 teaspoons) diastatic malt powder

83 grams unsalted butter, at room temperature

86 grams sweet starter (instructions below)

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Panettone, continued

FINAL DOUGH INGREDIENTS:

all of the first dough
82 grams flour
5 grams (7/8 teaspoon) salt
25 grams egg yolk
scraped seeds from 4/5 of a vanilla bean (use the other 1/5 for the glaze)
zest of half a medium orange
114 grams water, divided
82 grams sugar
126 grams unsalted butter, at room temperature (pliable)
19 grams honey
126 grams raisins
44 grams candied lemon peel
126 grams candied orange peel

GLAZE INGREDIENTS (OPTIONAL; THIS MAKES ENOUGH FOR THREE LOAVES):

83 grams granulated sugar
4.5 grams (2 teaspoons) ground almonds (or almond flour)
6 grams (1.5 teaspoons) vegetable oil
6 grams (1 tablespoon) corn flour
6 grams (1 1/8 teaspoon) cocoa powder
30 g egg whites
scraped seeds from 1/5 of a vanilla bean

TOPPING (OPTIONAL):

powdered sugar
Swedish pearl sugar
whole blanched almonds

SPECIAL SUPPLIES:

three 5-1/4-inch paper panettone molds
six bamboo skewers

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Panettone, continued

METHOD:

1. Prepare the sweet starter over a period of one to several days. Its final feeding should be given 4 hours before mixing the first dough.
2. Prepare the first dough the evening before baking: In the bowl of a stand mixer, mix all of the first dough ingredients just until combined. Cover the bowl and ferment for 12 hours at warm room temperature (about 72F), or longer for a cooler room. The dough should more than triple in volume.
3. To start mixing the final dough: To the first dough in the mixer bowl, add the flour, salt, egg yolks, orange zest, vanilla seeds, and 40 grams of the water. Mix in low speed until the ingredients are just combined, about 3 minutes.
4. Turn the mixer to medium speed, mix for a minute or two, then continue to mix while slowly adding the sugar, in about 5 or 6 increments. Mix for one to two minutes between additions.
5. Continue to mix until the dough pulls away from the sides of the bowl and the gluten is almost fully developed.
6. Turn the mixer back to low speed and add the butter. Mix for a minute in low speed, then in medium speed until the butter is completely incorporated into the dough and the gluten has reached full development.
7. In low speed, add the honey, and about half of the remaining water. Mix until the water is fully incorporated.
8. Add the remaining water and mix until it is fully incorporated.
9. In low speed, add the raisins and candied peels, mixing just until they are evenly distributed.
10. Place the dough in a lightly oiled container (preferably a low, wide one, to facilitate folding).
11. Ferment at warm room temperature for about one hour, folding the dough after the first 30 minutes. If the dough seems very loose, fold it at 20-minute intervals instead.
12. Turn the dough onto a buttered surface. Divide the dough into three pieces, and form each piece into a light ball.
13. Allow the balls to rest (may be left uncovered) for 20 minutes. Meanwhile, skewer the molds.
14. Shape the dough into tight balls and place into the skewered molds.

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Panettone, continued

15. Proof at 80F for 4 - 6 hours (or about 12 hours at room temperature), until the tops of the dough domes are even with the top of the molds and the sides are an inch or so below the tops.
16. When the dough is nearly fully proofed, preheat the oven to 350F, with the rack in the lower third of the oven.
17. Optional step: To mix the glaze, whisk all ingredients together. Pour, brush, or pipe the glaze evenly onto the top of the loaves. Sift powdered sugar generously over the tops, then sprinkle with pearl sugar and garnish with whole blanched almonds.
18. If you leave the panettone unglazed, use scissors to snip an X into the top of the loaf and tuck a pat of butter inside.
19. Place the loaves directly on the oven rack and bake for about 35 - 40 minutes, until the tops are dark brown and the internal temperature is 185F. If the tops are already quite dark after 25 - 30 minutes, turn the heat down to 325F.
20. While the panettone is baking, set up your hanging apparatus (See above). When the bread is done, hang them as quickly as possible.
21. Allow the panettone to hang for at least four hours, up to overnight.

SWEET STARTER

Ingredients:

20 grams mature stiff (50%-hydration) sourdough starter
flour
water

METHOD:

1. Mix 20 grams of stiff starter with 20 grams of flour and 10 grams of water. Ferment at 85F for 4 hours.
2. Repeat feedings at 4-hour intervals, each time discarding all but 20 grams of starter, and feeding it with 20 grams of flour and 10 grams of water.
3. For the nightly feeding before you go to bed, use only 10 grams of starter with the 20 of flour and 10 of water.
4. Keep the feedings up for at least 12 hours, and up to several days.
5. For the last feeding (4 hours before you will mix the final dough), start with 40 grams of starter and add 40 grams of flour and 20 grams of water.
6. Scale out the amount of starter you need for the final dough 4 hours after the final feeding.