Let this Christmas be the Christmas of Panettone!

by Julia Bennet

Article published on December 7th 2011 | Food

If you are looking to add a pinch of Italian tradition to your Christmas celebrations this year, think of the traditional Italian Christmas sweets. And if you are indeed thinking of Italian Christmas sweets, you are bound to be thinking of panettone. Originating from the city of Milan, panettone is essentially a sweet bread loaf often regarded as the most popular choice for a sweet dish in Christmas dinners.

The speciality of panettone spreads beyond its unique shape and process of baking. What makes it all the more sort after is the rarity of its availability which is restricted only during the Christmas period. Panetonne traditionally comes in a cupola shape and on a cylindrical base weighing around one kg. As we said before the speciality of the panettone is also captured in the typical way it is served cut vertical pieces and accompanied by sweet hot drinks or coupled with sweet wines. In parts of Italy, panettone is served with a special crÄ•me, crema di mascarpone and is often considered as a perfect complement for a sweet liquor like amaretto.

The signature fluffy feel of the panettone can be attributed to the precision and care that goes into preparing its dough. It often contains candied orange, citroen or lemon zest along with pieces of raisin which are carefully dried before being added to the dough. The other variant of panettone chocolate flavours and the ones without the candied fruits.

Now that we have learnt a bit about how panettone is made and served lets sneak into the historical roots of this traditional Italian delicacy. As historical references suggest two Milanese bakers, during the early twentieth century started producing panettone in large quantities to supply the rest of the country. These special luxury breads soon became extremely popular and its special bonding with seasonal celebrations led to the commercial production of panettone and to be loved by thousands of people across the world. Panetotne found its popularity among the Latin American countries where the Northern Italian immigrants would bring home panettones to enjoy it with hot cocoa or liquor during the holiday season.

In Italy during this time of the year, panettone is readily available and is consumed with lots of love. However, even if you are not in Italy and you are passionate about this traditional Christmas sweet, you would definitely like to find ways to source these treats to your home. The rising popularity of Italian delis has rather simplified this offering the best quality traditional products with the convenience of getting them all delivered right to your doorstep.

To select the best and most credible online Italian deli, it is advisable to ensure that you thoroughly check the authenticity of the products they are offering (in terms of these being sourced right from the Italian producers) and the dependability of their delivery schedule. After all you would not like to be kept waiting for your panettone this Christmas season!

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If you are in London and looking for the best quality a Panettone, you must visit www.nifeislife.com .

This online deli offers more than 800 authentic Italian products that include the a Italian Christmas hampers, cheeses , ham , pasta , sauces just to name a few at the most affordable prices !

Article Keywords:
Panettone, Italian Christmas hampers

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