

Wild Hearth Panettone Classico

The secret is out – artisanal panettone is one of the sublime joys of Christmas.

This is our third year of making panettone, and we can proudly say that Wild Hearth Bakery has come of age.

In May 2002, we brought Italian panettone master Massimiliano Liberatore to Wild Hearth to give us a three-day masterclass. A month later our head baker Phil attended a one-week panettone course at the École Internationale de Boulangerie in France. The proof, as they say, is in the eating – our panettone won Show Champion at the 2022 Royal Highland Show Scottish Bread Awards.

With great risk comes great reward...

Hand-making an artisanal, naturally leavened panettone is a formidable challenge. It all starts with the *lievito madre* (mother culture), which is managed with utmost care for a month before it is used. Then comes the three-day process, which is so exacting that mistakes at any stage can spoil an entire batch.

To get a feeling for how different an artisanal panettone is from its industrial counterpart, ponder these percentages in our final dough:

27.7% Mulino Marino organic Italian-grown panettone flour

14.0% Ampersand cultured, unsalted butter

10.5% free range egg yolk

10.5% sugar

12.4% rum-soaked Chilean flame raisins

11.2% natural Sicilian candied orange peel

...and the smaller but essential ingredients like real vanilla pods, honey, fresh oranges and lemons...

When you wonder at the amount of flour holding together a highly enriched dough that becomes a pillowy cloud of sweet, naturally-leavened, aromatic joy, you will appreciate what a work of art they are. And, true to our philosophy, we don't make any compromises with our ingredients...only the best will do.

Beautifully presented with handsome label and ribbon, they make a perfect centrepiece to any Christmas table, and a wonderful gift. If you enjoy a tippie, we recommend pairing our panettone classico with Moscato d'Asti DOCG, Vin Santo del Chianti Classico DOC, or Sauternes Premier Cru.

This Christmas, why not see what all the fuss is about.

Buon natale!

John Castley
Owner/Founder/Baker
Wild Hearth Bakery