



Panettone con Crema al Mascarpone (Panettone with Mascarpone Cream)

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Looking for a way to dress up your panettone? Look no further! While this favorite Italian holiday cake is equally delicious on its own, serving it with creamy mascarpone and fresh berries or chocolate shavings adds a touch of elegance to the holiday table.

Yield: 6-8 servings

1 panettone cake (pandoro works well too!)
6 oz (150 g) sugar
14 oz (350 g) fresh mascarpone cheese
3 eggs, yolks and whites separated

In a bowl, beat the egg yolks with the sugar. Add the mascarpone and whisk to a soft, frothy cream.

In a separate bowl, whisk the egg whites to a stiff peak.



Using a spatula and with a downwards motion, fold the whites into the mascarpone cream. Stir until the ingredients are well-combined.

Warm panettone in the oven for a few minutes. Cut into slices and serve each slice with a dollop of mascarpone cream. Garnish with fresh berries, chocolate shavings, or a sprinkling of cocoa powder.

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