



# Triangle Sons & Daughters of Italy

*Serving the North Carolina Triangle since 2004*

2817

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# IL GIORNALE DI TSDOI

## Gennaio, 2023



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And on our new YouTube Channel  
[https://www.youtube.com/channel/UCyXc7MwrG\\_VCbo41MFL8AvA](https://www.youtube.com/channel/UCyXc7MwrG_VCbo41MFL8AvA)

Please note that we take photos and videos at all events. If you do not want your image to appear on either Facebook or YouTube, you must tell the photographer at that time.

IL GIORNALE DI TSDOI

Editor: Nick Verna

Send comments or suggested materials to  
[nickverna14@gmail.com](mailto:nickverna14@gmail.com).

## TSDOI Calendar of Events

Jan 22 \_\_\_ Ricotta Making Class  
Jan 29 \_\_\_ Opera  
Feb 14 \_\_\_ Wine Tasting at Capri Flavors  
Feb 25 \_\_\_ Ravioli Cooking Class with Nonna Suzy  
Mar 19 \_\_\_ Café Italia

## January Birthdays

This month we celebrate the birthdays of those members celebrating in January: Bonnie Kunath (6), Edward Dauginas (9), Kerri Passarella (10), Susan Denman (18), Olivia Bledsoe (19), Karen Bledsoe (24), John Vitale (29), Diane Satriano (30).



## Thank You - Christmas Gifts for Family Promise Homeless Family



Special thanks to the overwhelming generosity of our TSDOI community. We collected 53 presents for a homeless family. This will be a Christmas these children will never forget. Thank you!!!!!!!!!!!!.

## New Events for 2023

Check out our three new events for 2023. Descriptions can be found in this newsletter or on our website.

- **RICOTTA CHEESE MAKING CLASS**
- **RAVIOLI COOKING CLASS WITH NONNA SUZY**
- **WELCOME TO CAFE ITALIA: A SUNDAY AFTERNOON OF FEASTING & FUN**
- **WINE TASTING AT CAPRI FLAVORS**



## Letter from the President

Dear TSDOI Members:

I hope that you had an enjoyable holiday season. The month of December was clearly a very busy month for our Lodge with multiple charity and social engagements. It was rewarding to connect with our members throughout the month.

For many of us, the month of January has a very different feel to it. Often, we seek to prioritize efforts such as organizing, de-cluttering, and taking better care of many aspects of our professional and personal lives.

As we enter 2023, I have great optimism for our Lodge. We are experiencing a surge of positive energy and every week more residents of the Triangle Area are seeking to learn about the Triangle Sons & Daughters of Italy. My key focus is to work with you to plan and deliver social, cultural, and charitable events which meet the interests of our members. We are already off to a terrific start in first quarter with events such as an Opera, Ricotta Making, Wine Tasting, Ravioli Making, and Cafe Italia: A Sunday Afternoon of Feasting & Fun.

In the coming weeks, I will reach out to you to further discuss the input that I received regarding Conversational Italian and Book Club opportunities. Always feel free to contact me with your new ideas. Personally, I find it fun to repeat Lodge favorites and also generate excitement through new and creative events.

I encourage you to frequently check our website for event opportunities and read my weekly emails that highlight near term activities. Also, please consider volunteering to join the planning committee for an event that interest you.

I hope to see you very soon!

Don Cimorelli

TSDOI 2817 President

## Ricotta Cheese Making Class

With Laura's Italian Kitchen from Wake Forest



**DATE: Sunday, January 22, 2023**

**TIME:** 2:00 PM and demo to begin at 2:30 PM

**PLACE:** Fran & Bob Giannuzzi's Home (548 Clarenbridge Drive, Cary, NC 27519)

**COST:** \$15.00 per person includes a container of ricotta cheese to be enjoyed at home. Please bring a small Italian appetizer to share that we can enjoy while sampling the homemade ricotta. Examples are olives, meats, cheeses, fruits & cookies.

**PROGRAM DESCRIPTION:** The demonstration will take approximately 30 minutes. We will gather around Fran's kitchen area and island and dining room as we watch Laura work. Laura will be making her homemade semolina bread that we will sample with the ricotta. Champagne Punch and Coffee will be served.

**REGISTRATION PROCESS:** This is an exclusive TSDOI Member Only event for up to 25 members who have paid their 2023 dues. Please pay the \$15 per member registration fee by clicking on the red link below AND also send an email to Fran Giannuzzi to RSVP for the event by January 15, 2023. Fran's email is: fgiannuzzi94@gmail.com.

**Payment \$15 per Member**

## Ravioli Cooking Class with Nonna Suzy



**Date: Saturday, February 25th, 5:00 PM**

**Place:** Suzy Fanucci Schmidt's House (903 Ravendale Place, Cary NC 27513)

**Cost:** \$15 for members, \$20 for non-members

**Event Coordinator:** Suzy Fanucci Schmidt

Have you ever wanted to learn how to make some classic Italian dishes this is the cooking class for you. Suzy will lead this hands-on class and will teach you how to make homemade ravioli with a spinach-ricotta filling. Maria Knall will teach you how to make the Italian classic crispy pizzelles. Then you get to enjoy your handmade raviolis, salad, pizzelles, water, coffee, and affogato after all your hard work. **BYOB.**



**NOTE: You must bring a wooden pasta board, rolling pin and measuring cup.**

**NOTE: This class is already sold out!**



## Welcome To Cafe Italia: A Sunday Afternoon of Feasting & Fun



**March 19, 2023, at 3:00 pm**

**KW Legacy Realty, 1483 Beaver Creek Commons Drive, Apex, NC 27502**

Co-Chairs: Christie Anderson, Don Cimorelli, Elisa Rossi

### **EVENT OVERVIEW:**

- Complimentary Italian Sangawich Meal & Wine
- St. Joseph's Dessert Table
- Legendary Italian American Singers & Comedians on the Big Screen
- 2023 Executive Council Welcoming Ceremony
- 50-50 Raffle

### **PRICE & DESSERT DONATION:**

- FREE Event for TSDOI Members
- \$10 for Guests without a paid 2023 TSDOI Membership
- Please bring a store bought or homemade dessert for the St. Joseph's Dessert Table

### **REGISTRATION PROCESS:**

1. Please send an RSVP to Don Cimorelli by Sunday, March 12th with name and number of Member & Guest Attendees. Don's email is: [Donald.Cimorelli@gmail.com](mailto:Donald.Cimorelli@gmail.com)
2. Please click on the payment link to purchase a ticket for each guest or go to the TSDOI website.

**Payment \$10 per Guest**

## Wine Tasting at Capri Flavors!



Back by Popular Demand is our Wine Tasting at Capri Flavors!

Wednesday, February 15, 2023, at 6:00 pm.

**Location:** 867 Bass Pro Lane, Harrison Square Shopping Center, Cary, NC 27513)

**Price:** \$5 for TSDOI Members and \$8 for Guests (Non-Members)

**Event Coordinator:** Mike D'Amore

**Description:** We will be sampling 5 Italian wines and each wine will be paired with a meat or cheese appetizer. The cost for the event is \$5 for Members and \$8 for Guests. You will receive a 10% discount on any purchases at Capri Flavors immediately following the wine tasting.

**Click on Registration Payment Link Below:**

**[Payment \\$5 for Members](#)**

**[Payment \\$8 for Guests](#)**



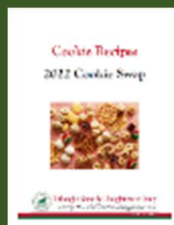


USO Hanger Party – Thanks to all of the TSDOI members who donated Desserts





You can receive a copy of the recipes from our cookie swap by downloading the 2022 Cookie Swap Recipe Book at



<https://www.trianglersonofitaly.org/wp-content/uploads/2022/12/Cookie-Swap-Cookbook-2022.pdf>



## 2022 Christmas Party

Special thanks to Don Cimorelli, Fran Giannuzzi, and Fran Castellano for organizing this great event.



# FOOD & CULTURE

Interessante | Web Sites | Food | Culture | Places | Stories

Food & Culture highlights our Italian culture. If you have suggestions we can put it in a future newsletter, please email Nick Verna at [nickverna14@gmail.com](mailto:nickverna14@gmail.com).

## Good & Welfare

On Monday November 7, Tom Spampinato had quadruple bypass surgery. Tom is continuing to improve little by little. It is a long journey, however thankfully he is moving forward step by step. Tom and his wife Maria greatly appreciate continued prayers from members of the Triangle Sons & Daughters of Italy.

Brad Moses is doing well after his knee surgery.

## New Members

Please welcome Joseph (Joe) and Victoria (Vicki) Pirozzi who attended our Christmas party and decided to join. They sat with Rosemary and Nick Verna and had a wonderful evening. Joe's Italian heritage is from Naples and Acri (Calabria), Vicki although not Italian enjoys everything Italian. They are from New Jersey and have three children. Both are retired. Vicki enjoys reading and is a member of the Daughters of the American Revolution. Joe enjoys target shooting and is an authorized North Carolina Concealed Carry Instructor. They are looking forward to participating in our upcoming events. Welcome Joe: [joe@prozze.com](mailto:joe@prozze.com) and Vicki: [vicki@prozze.com](mailto:vicki@prozze.com)

Please welcome Ric and Diane Riccobono who attended our Christmas Dinner and decided to join. They are my friends who relocated from Long Island to be near their children. Ric's Italian heritage is from Sicily and is a retired Court Reporter. Diane is a retired Dental Office Manager. Ric is the President of the Del Webb Traditions Bocce Club and competed in our annual bocce tournament in Clayton. Along with bocce, their interests are billiards, golf, pickleball, mahjong and exercising. Welcome Ric [rjrics31@aol.com](mailto:rjrics31@aol.com) and Diane [dbono2@aol.com](mailto:dbono2@aol.com).

## The Epiphany in Italy: All You Need to Know About One of Italy's Most Beloved Festivities

<https://mamalovesitaly.com/epiphany-in-italy/>

The 6th of January is a fun day to be in Italy, especially if you are child (in age or at heart!) It is the day when the country celebrates the Epiphany, the festivity remembering the arrival of the Three Kings to the crib of baby Jesus, and it is one of the most beloved holidays in the country.

Traditionally, it was the day many children would receive gifts, before the 25th of December took over in this sense, and it is still now marked by important and fun traditions.

The 6th of January in Italy marks the end of the holiday season, and it is the time when Christmas Trees come down and bedtime arrives earlier, to allow for the return of school the day after.



The saying goes "L'Epifania, tutte le feste porta via" = The Epiphany carries festivities away' however, there is still a lot of fun to be had on this day". This is what to expect on the 6th of January, the Epiphany, in Italy.



## Italian Epiphany Traditions

### La Befana, Italy's Christmas Witch

Epiphany in Italy is synonym with a magical character called Befana, who makes its appearance on this day or, should I say, in the night between the 5th and 6th of January. La Befana looks like a witch and, on the night of the Epiphany, travels around Italy on her broomstick to bring a stocking full of sweets to the nice kids and a bucket of coal to the naughty ones! The Befana is a wonderfully charming character.

Unlike the stocking kids prepare for Santa, la Befana brings you her own creation, usually much less refined than anything modern marketing has created for her male counterpart and fills it with sweets exclusively.

If you find yourself in Italy in January, you will see many variations of it in all delis, sweet shops and supermarkets and you will also see something that may look peculiar: sweet, edible coal (it is made of sugar)!

Traditionally, la Befana brings coals to naughty kids. However, modern times have kind of done away with this part of the story and only give stuff to children the kids will actually enjoy.

To maintain the tradition of the coal, the sweet coal invention has come to the rescue: now children still receive coal but if they taste it, they will see the black crystals are made of sugar!

Fun fact: coal originally wasn't a bad present but rather an excellent one. As well as useful, it was a symbol of prosperity!

The arrival of the Three Kings on Nativity Scenes The Epiphany celebrates the day the Three Kings got to Jesus's crib, and this is remembered in nativity scenes across the country. This is an excellent day to go and visit churches: many of them add to their cribs the Kings just on this day – this can be a fun thing to do with children or to tap into an important Italian artisan tradition, that of nativity figurines.

### The Christmas markets

Christmas markets are not a huge Italian tradition however, there are several around the country (Bolzano, Vipiteno and Merano have some of the best, have a look here for dates and info) and some are particularly popular on the 6th of January. One that comes to mind more than others is the Christmas Market in Rome: the 6th of January is one of the busiest times to visit as it is traditional for Rome families to hang here to celebrate the end of the holidays with a last hurrah.



Christmas market in Bolzano with lights and decorations

### Epiphany in Italy foods

Traditional foods eaten on the Epiphany in Italy are:

1. *Sweets*, sweets and more sweets of any kind (it's like an Italian Halloween, full of treats!)
2. *Caramelized apples* (typical of Christmas markets especially)
3. *Cavallucci di Siena* (soft biscuits from Siena, Tuscany) – See Recipe
4. *Anicini Liguri* (biscuits from Liguria served with wine)
5. *Pastiera Napoletana* (the first of the year, popular now but even more so over Easter)
6. *Strufoli* (fried, sweet treats from Campania)

All Italian Christmas foods, before the end of the holidays gets the whole country into diet mode.

## "Cavallucci Di Siena" Epiphany Walnut Cookies

<https://cookingmydreams.com/cavallucci-di-siena/#recipe>

### Ingredients

4 ½ cup All Purpose Flour, plus more for coating  
1 tablespoon Baking Powder  
2 cups Sugar  
2 tablespoon Powdered Sugar  
¾ cup Water  
5.3 oz Walnuts  
4 tsp Coriander Seeds  
1 ¼ tsp Cinnamon  
½ tsp Nutmeg  
¼ tsp Anise Seed  
5.3 oz Candied Fruits (optional)

### Instructions

Preheat the oven to 180°C / 355°F.

Roughly chop the walnuts and add them in a large bowl. Add the flour, baking powder, powdered sugar, spices and candied fruits in the same bowl with the walnuts and mix well with your hands or with a wooden spoon.

Set aside and prepare the sugar syrup: In a medium pan pour the water and add the sugar; turn on the heat to low and stir frequently to melt the sugar. Turn off as soon as all the sugar is melted (In total it will take about 3-5 minutes).

Pour the sugar syrup over the other ingredients and mix with a wooden spoon until you get a sticky ball of dough. At some point you may work it with your hands if you prefer but be careful since the sugar syrup may be still hot.

Pour some extra flour on a cutting board; make small balls of dough, the size of a golf ball, and roll them in the flour until completely coated. Press them gently with your palm to make thick disks and place them in a baking tray lined with baking paper.

Bake the Cavallucci in the pre-heated oven for about 10-15 minutes. Remove from the oven and cool for 5 minutes on the cookie sheet and then place on a cooling rack until completely cooled.



# Panettone

<https://www.simplyrecipes.com/recipes/panettone/>



Make the holidays extra special with a homemade loaf of panettone. This enriched Italian Christmas bread—dotted with rum-soak dried fruit, citrus, and almonds—is easy to make at home with the time-saving tip of letting it rise overnight in the refrigerator.

Panettone is a towering round of sweet bread speckled with raisins, citrus, and almonds with a plush, buttery texture that is popular both here and all over Italy during the winter holidays.

It makes a dramatic Christmas dessert or breakfast treat. Its Milanese origins date back to the Renaissance, when, it is said, wheat was so scarce and precious it was made only at Christmas.

These days, scores of beautifully wrapped versions of this tall, round cake appear pretty much everywhere in December in Italian and even ordinary grocery stores. Those versions vary in quality; many of them are rather cloying with artificial flavors. So read on, all ye who love a baking challenge!

Yes, this bread is a project! (Two days!) When researching its Italian origins, many accounts of baking it at home were so intimidating that I was ready to give up before I attempted it. But I will not be defeated by yeast, my friends! It took a few tries and also a few shortcuts to get this bread in and out of the oven looking glorious. I've labored over this recipe, so you don't have to—all you really need is patience for the rising time. The rest is straightforward!

## Panettone Is a Labor of Love

On day one, there is a preliminary rise of 45 minutes. After that, mix the final dough and pop it into the fridge. The yeast does its work while you sleep!

On day two, you just have to shape the bread, stick it in the mold, and wait for it to rise. And then, into the oven. Although this hardly seems like the short version, I did change up some of the traditional baking methods to shorten the time (and energy) it takes to make panettone.

Replaced the biga with a sponge: I replaced the biga, which is like a sourdough starter and takes at least one day to develop flavor, with a sponge. The sponge is just another starter, but it's ready to use in only 45 minutes. This switcheroo shaved off an entire day and instead takes only 45 minutes.

Let the dough rise overnight: I compensated for the biga/sponge shortcut by giving the dough an overnight slow rise in the fridge, which can be extended to two days. The long rise in the fridge gives the dough more flavor, makes it easier to shape, provides flexibility, and some of the work happens while you sleep. This is a win in my book.

## Tips for Making Perfect Panettone

Weigh the flour: If you have a scale, weigh the flour for a more accurate amount. That said, a measuring cup is fine, just use the fluff and scoop method (fluff the flour in the canister before spooning it into the measuring cup and leveling with a knife or scoop). Either way, you may need to add additional flour by a few tablespoons at the end of mixing if the dough seems extra sticky, depending on the brand you are using and the amount of moisture in your flour. Variations in flour type and measurements can contribute to the need for minor adjustments, but this is nothing to worry about.

Set up a mise en place: Mise en place is the French culinary term meaning to set up everything in advance, or literally, to put everything in its place. It's a good habit for baking, which I tend to skip and therefore end up scrambling. If you measure ingredients in advance, you will not get confused when adding ingredients in stages or forget a key ingredient.

Write out your game plan: With a slightly complex but doable two-day baking project, I suggest you write out a timeline, outlining what time you are going to start and each subsequent step, with specific rising, preheating, and baking times solidly on paper.

On day one, measure each ingredient that will go into the dough, and place everything on a baking sheet. Do this while the sponge is rising, and the fruit is soaking. This way, you are ready to roll, and the steps to making the dough go a lot faster.

## 2-Day Panettone Baking Timeline

### Day One:

Prep time: 30 minutes

Rising time: 45 minutes, plus 8 hours (or up to 2 days) inactive time

9:00 a.m.: Make the sponge (starter) and let it rise for 45 minutes. Prepare and soak the fruit. Meanwhile, prepare the ingredients for mixing the dough (mise en place).

9:45 a.m.: Mix and knead the dough. (20 minutes)

10:00 a.m.: Form the dough into a ball in the bowl, and let it rise in the refrigerator for 8 hours, or up to 2 days.

### Day Two:

Prep time: 10 minutes

Rising time: 2 to 3 hours

Bake time: 70 to 75 minutes

9:00 a.m.: Shape the dough into a rectangle, spread with fruit, form into a ball, and set into the mold. (10 minutes)

9:10 a.m.: Let the dough rise (2 to 3 hours)

11:10 -12:25: Bake the panettone (70 to 75 minutes)

A loaf of homemade panettone in a paper mold with a slice cut out with a holiday wreath around the base.

A panettone pan is typically an oven-safe, tall, straight-sided mold. You can find them made of metal or of paper (which is what we use in this recipe).

Paper panettone molds are inexpensive and pretty easy to find online or at kitchenware stores (call ahead). They come in a variety of shapes and sizes. I used a 7-inch wide by 4-inches high paper panettone mold from Sur La Table.

Alternatively, for this amount of dough, you could use an oven-safe, straight-sided pot of similar dimensions, a 10-inch cake pan with 2-inch sides, or a greased 9-inch tube pan. Just make sure to put parchment rounds in the bottom of the pans or pot. If using metal pans or pots rather than paper molds, butter and flour the pans and line them with parchment.

## How to Slice and Serve Panettone

Slice panettone into thick or thin wedges; it's entirely up to you. If you baked it in a paper mold, just slice right through it. Panettone is more bread than cake—it's only slightly sweet. Feel free to eat it plain, or slather with butter.

## Storing and Freezing Panettone

Cool completely and wrap the bread well in foil. The panettone should last up to five days, though it tends to be a bit drier after a day or two. I have never seen a scrap left after the first day. You can also wrap it in plastic and then foil and freeze it for up to two months.

# Panettone Recipe

PREP TIME: 40 mins

COOK TIME: 75 mins

COMBINED RISE: 14 hrs.

TOTAL TIME: 15 hrs. 55 mins

SERVINGS: 12 to 16 servings



Paper panettone molds are inexpensive and pretty easy to find [online](#) or at

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ahead). They come in a variety of shapes and sizes. I used a 7-inch wide by 4-inches high paper panettone mold from [Sur La Table](#).

Alternatively, for this amount of dough, you could use an oven-safe, straight-sided pot of similar dimensions, a [10-inch cake pan with 2-inch sides](#), or a greased [9-inch tube pan](#). Just make sure to put parchment rounds in the bottom of the pans or pot.

Ingredients

### For the dough and sponge:

5 cups (600g) all-purpose flour, divided, plus a little more as needed

1 tablespoon instant yeast (slightly more than 1 packet)

2/3 cup water

5 large eggs

Finely grated zest from 1 orange

1/3 cup (68g) sugar

2 teaspoons vanilla

1 1/2 teaspoons fine sea salt

12 tablespoons (1 1/2 sticks, 170g) room temperature unsalted butter, to make the dough

1 tablespoon (14g) cold unsalted butter, for the top of the dough

Vegetable oil spray (for the dough bowl)

### For the fruit and nuts:

1/2 cup dark raisins

1/2 cup golden raisins

1/2 cup best quality candied orange peel, or a combination of 1/4-inch diced dried fruit, such as apricots, pears, cranberries, or dried cherries

1/4 cup dark rum, such as Meyer's rum

1/4 cup hot water

1/2 cup slivered almonds, optional

### Special Equipment

Stand mixer

1 7x4-inch high paper panettone mold or 10x2-inch high cake pan

Method

### Day One: Prep the Dough

Prep time: 30 minutes

Rising time: 45 minutes for the sponge, plus overnight rise

Make the sponge (starter) and let it rise:

In the bowl of a stand mixer, stir 1 cup flour and 1 tablespoon instant yeast together until blended. Add the water and mix with a spoon. It should be the consistency of thick cake batter. Cover the bowl with plastic wrap and let rise for 45 minutes. The sponge should double in size. (If using active dry yeast, place the water in the bowl first, stir in the yeast, and let stand until bubbly, about 5 minutes. Stir in the flour.)

Soak the fruit:

In a small bowl, stir the dark raisins, golden raisins, candied orange peel, rum, and water together. Cover with a plate and let soak overnight.

Measure the almonds and set the measuring cup on top of the plate (so you don't forget them).

Measure the flour and salt:

In a bowl, whisk the remaining flour and salt together until blended.

Mix the dough:

Once the sponge has risen, transfer the bowl to a stand mixer fitted with the paddle attachment. Set it on medium speed and add the eggs to the sponge one at a time, until each is incorporated. Continue at medium speed and add the orange zest, sugar, and vanilla. Drop the mixer to low speed and gradually add about 2 1/2 cups of the flour mixture and mix for about 2 minutes, or until blended. You may need to scrape the sides of the bowl. The dough should be very soft and stretchy. On low speed, gradually add the remaining 1 1/2 cups of flour until it is incorporated.

Knead the dough:

Switch to the dough hook. Knead on low speed for 8 minutes, or until the dough is very smooth and elastic. Stop 2 or 3 times to push down any dough that creeps up on the dough hook.

With the mixer on low speed, gradually add the butter, a few tablespoons at a time, until it is incorporated. Continue to mix with the dough hook for 3 minutes until the dough is silky and shiny.

If it still seems extremely sticky, gradually add from 1 to 4 tablespoons additional flour. The dough should be very soft and still sticky and will just barely pull away from the sides of the bowl, but not the bottom.

Overnight rise in the refrigerator:

Keeping the dough in the bowl, pat it into a ball. Spray lightly with vegetable oil spray and place a piece of plastic wrap directly on the dough. Refrigerate for 8 hours or up to 2 days.

### Day Two: Shape and Bake the Panettone

Prep time: 10 minutes

Rising time: 2 to 3 hours, or longer if the kitchen is cold

Baking time: 70 to 75 minutes

Prepare to finish the dough:

Place the panettone mold on a baking sheet. Drain the fruit.

Turn the dough onto a floured workspace and roll it into a flat rectangle that is approximately 12- by 15-inches (you don't need to be exact).

Spread the drained fruit and the almonds evenly over the top. With a rolling pin, roll forcefully over the fruit and nuts to embed them into the dough.

### Shape the dough:

Fold the long sides of the fruit-covered dough into thirds (like a letter).

You will end up with a rectangle. Then fold the bottom half of the rectangle to meet the top to form a square. Pat the square to a thickness of about 1 1/2 inches. Bring the corners in toward the center to form a ball and pinch the loose ends together. Cup your hands around the dough to round the ball.

Place the dough with the seam side down inside the panettone mold. (I used a 7-inch wide by 4-inches high paper panettone mold from [Sur La Table](#).) Cover with plastic and let rise in a warm place for 1 1/2 to 2 hours, or until the dough reaches the top edge of the mold. This can take longer if the room is cold.

Preheat the oven and score the panettone:

About 30 minutes before the panettone is ready to be baked, set a rack in the lower third of the oven and preheat the oven to 375°F.

When the dough has risen, use a sharp, serrated knife to cut a shallow cross from edge to edge. You are scoring the surface, rather than cutting into it deeply. Place the cold pat of butter in the center of the dough.

Bake the panettone:

Turn the oven down to 325°F. Bake the panettone for 30 minutes. Then place a piece of foil loosely over the top to keep it from browning too much. Continue to bake for 40 to 45 minutes, or until golden brown and an instant read thermometer inserted into the center of the dough registers 195°F. (Poke it through the side of the cake, through the paper, so you don't mar the top). Remove it from the oven, transfer to rack, and let cool completely in the paper mold.