

Panettone Spumoni Cake



DIRECTIONS

- Remove the panettone cake from the box and cellophane bag.
- Set aside the bag.
- Remove the paper lining from the sides of the cake, but leave the lining on the bottom of the cake.
- Slice off the "mushroom" top of the cake and set it aside.
- Carefully hollow out the inside of the cake, making sure to leave about 1/2" rim on the cake wall and bottom.
- Save the inside pieces.
- In the hollowed out area, brush a little rum on the bottom and sides of cake with a pastry brush.
- Scoop the chocolate ice cream into the bottom of the cake.
- Pack the ice cream down so it's level and solid.
- Fill to a little below 1/3 of the way up the cake.
- Cover with some of the hollowed out crumb pieces to make a layer and pack down.
- Brush the layer with rum.

INGREDIENTS

- 1 traditional Italian Panettone Cake
- 1 container pistachio ice cream (Quart size)
- 1 container cherry ice cream (Quart size)
- 1 container chocolate ice cream (Quart size)
- 1/2 cup shaved almonds, lightly toasted
- Rum or brandy as needed



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DIRECTIONS (CONT.)

- Add the cherry ice cream to slightly below the 2/3 level.
- Pack it down.
- Sprinkle half of the toasted almonds over the ice cream.
- Cover with another layer of cake pieces and pack down.
- Brush the layer with rum.
- Add the pistachios ice cream to just below top of cake.
- Pack down.
- Sprinkle with remaining almonds.
- Add a few more pieces of cake on top of ice cream and pack down.
- Brush with rum.
- Before placing the reserved cake top on the cake, brush the underside with a little rum.
- Place top on cake.
- Place filled panettone back in the plastic bag.
- Seal with twist tie and place in freezer for at least two hours.
- Remove panettone about 20 minutes before serving.
- Slice in full length slices for a more impressive presentation.

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NONNA'S TIPS

- Spumoni ice cream is a famous Italian ice cream made with chocolate, cherry and pistachio ice cream; flavors of rum or brandy; and a mix of nuts and fruit (chopped maraschino cherries). By using the three ice creams in separate layers, we achieve the look of a spumoni ice cream slice.
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- If you don't want to use liquor, you can substitute with sugared water and a little extract of your choice.
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- You will probably not use all of the ice cream to fill the cake but I'm sure the leftovers won't go to waste. Lol