

Panettone and honey pudding with chargrilled fruits and ricotta

Dolce di panettone e miele con frutta grigliata e ricotta

This is my Italian version of bread and butter pudding, served with chargrilled fruits and sweetened ricotta cheese. In Italy the ricotta is very creamy and rich, and I just added honey to sweeten it, but in Britain you might like to add a few drops of vanilla extract to give depth of flavour.

Serves 6

4 tablespoons runny honey, plus extra for drizzling

1 large panettone, cut into slices about 2.5cm thick

4 medium eggs

4 medium egg yolks

80g caster sugar

3 teaspoons vanilla extract

3 tablespoons Marsala wine

125ml double cream

500ml full-fat milk

30g Demerara sugar

½ trimmed pineapple, cut into large chunks

3 peaches, halved and stones removed

300g cherries, pitted

250g ricotta cheese

few drops of vanilla extract (optional)

Icing sugar, for dusting

1. Preheat the oven to 160°C/gas mark 3. Lightly drizzle the honey over both sides of the panettone. Arrange the slices in a baking dish or shallow casserole, about 26 x 26cm.

2. Place the eggs, egg yolks, caster sugar, vanilla and Marsala in a large bowl. Whisk using a balloon whisk until pale. Gently whisk in the double cream and milk.

3. Pour the egg mixture over the panettone, pushing it down to soak up as much liquid as possible. Sprinkle over the Demerara sugar. Bake for 20 minutes or until the top is lightly browned and the custard is just set.

4. Meanwhile, preheat a cast-iron chargrill pan over a high heat for 5–10 minutes. Once hot, lay the pineapple and peaches in the pan and cook

for about 1–2 minutes each side (depending on the ripeness of the fruit) or until just softened and with chargrill markings. Remove the pan from the heat and toss in the cherries, leaving them to warm through in the residual heat.

5. Put the ricotta, honey and a few drops of vanilla extract (if using) in a medium bowl and stir to combine.

6. Serve the pudding with a large spoonful of the sweetened ricotta and chargrilled fruit and a dusting of icing sugar. Drizzle with a little extra honey.

