



Triangle Sons and Daughters of Italy

Serving the North Carolina Triangle since 2004

Lodge 2817

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IL GIORNALE DI TSDIA

Dicembre, 2025



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"Triangle Sons & Daughters of Italy"



And on our YouTube Channel
youtube.com/@tsdoiyoutube7441

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

Il Giornale di TSDIA

Editor Nick Verna

Send comments or suggested materials to
nickverna14@gmail.com

TSDIA Calendar of Events

Dec 3 – Let's Make Limoncello

Dec 6 – Christmas Party Luncheon Maggiano's

Dec 6 – Triangle Disability & Autism Services Holiday Gift Drive

Dec 13 – USO Cake Walk

Dec 14 – Learn How to Make Struffoli – Il Laboratorio

Dec 16 – Cookie Exchange - Keller Williams Realty

Dec 18 – Seven Fishes Dinner Cape Fear Seafood

Dec 18 – Family Promise Presents

Jan 24 – Battle of the Reds

Feb 1 – Madama Butterfly Opera

December Birthdays

Dominic Mastroianni (1), Monica

Inzaina (2), Rosemary Amato (3), Ed

Franzone (3), Maureen Warren (3),

Suzanne Caso (4), Thomas De

Bello (4), Donna Munier (6),

Deborah Corpora (8), Diana Frum (9), Raymond

Mantovani (9), Frank Damico (10), Emma Dehne (10),

Anthony Dimico (10), Jeannie Dimico (10), Victoria

Pirozzi (12), Maria D'Andrea-Yothers (13), Mike Ference

(13), Richard Rickenbrode (14), Dennis Ryan (14), Rose

Lynn Wild (14), Maria Calabretta (15), Rece Willingham

(16), Teresa Benedetti-Perschy (17), Cameron Elliott (18),

Faith Glass-Wilson (21), Lizmarie De Biaggi (22), Albert

Amato (24), Mark Ascolese (24), Amy Howard (24),

Nathan Olla (25), Caroline Horner (26), Tori Horner (28),

Kayla Gifford (30), Lisa McBride (31).



Italian Fridge



After Christmas

Letter from the President



Dear Members:

As we bring the year to a close over the next few weeks, I am so appreciative of the growth and vibrancy of our Lodge. When I assumed the position of President, it was my vision that our Lodge could grow from 100 members to 400-500 members over a few year period.

Together, we turned this vision into reality. We are offering our members at least 50 event opportunities throughout the year, and we have created an environment of warmth. Our Lodge strives to make everyone feel welcome. As I often say, "Enter as friends, and leave as part of our extended Italian American family."

I wish everyone a joyful holiday season, and my prayers are with members and their family who may be going through a tough patch whether it be health or other challenges which life puts before us.

I sincerely hope that you can attend as many events as possible in 2026 so that you continue to learn about our heritage, celebrate our culture, and pass on Italian American traditions.

Buon Natale!

Don Cimorelli

TSDIA President

Pasta Making Class at Il Laboratorio by Melinas Pasta



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.

New Members

Please welcome **Gemma Abbondanzio** who heard about us from our web site. Gemma is originally from Boca Raton, Florida and has lived in Raleigh since 1999. Her heritage is from Avellino and Naples. She is the Business Owner "Jons Radical Roofing". She enjoys beaches and traveling. Welcome Gemma jonsradicalroofing@gmail.com.

Please welcome **Matt Church** who heard about us from advertisements of the Italian Festival. Matt is originally from Mount Savage, Maryland and lived in Raleigh for 20 years and currently in Durham for the past 15 years. He is joining as a Social Member, and he enjoys "everything Italian" and looks forward to being part of our Italian family. He is a Project Manager for Quality Control at Lenovo and enjoys Sci-Fi, Eurovision, exercise and travel. Welcome Matt matt.church@gmail.com.

Please welcome **David and Paula Lapadula** who heard about from members Phil and Mervi Fantasia. Thank you, both. David is originally from Londonderry, New Hampshire and Paula is originally from Boston, Massachusetts. They relocated to North Carolina 20 years ago and live in Cary. David's heritage is from the town of Rionero in Vulture, a comune in the province of Potenza, in the Basilicata region. He retired from a career in IBM Sales, and he enjoys traveling (particularly to Italy), reading, video games and the outdoors. Paula's heritage is from the town of Bonito, a comune in the province of Avellino, in the Campania region. She retired from a career in Human Resources, and she enjoys traveling (particularly to Italy), reading and cooking. Welcome David dblapa@yahoo.com and Paula: lapadulapaulam@gmail.com.

Please welcome **Frank Delorenzo** and his son Isaac who heard about us at the Italian festival. Frank is originally from Elmsford, NY and has lived in Cary for the past 2 1/2 years. His heritage is from Basilicata and Emilia-Romagna. He is an Endocrinologist and enjoys reading and time outdoors. His son Isaac is joining as a Youth Member. He is a student at Thales Academy and enjoys electronics and reading. Welcome Frank frdelorenzo@gmail.com.

La Faglia: Molise's Giant Christmas Torch



In the quiet hilltop village of Oratino, in Italy's Molise region, Christmas Eve is unlike anywhere else in the country. Here, tradition blazes quite literally in the form of La Faglia, a monumental torch made of dried reeds that rises roughly 13 meters into the winter sky. This centuries-old ritual, still very much alive today, transforms the village streets into a moving, flickering spectacle that draws both locals and a growing number of visitors seeking an authentic Italian winter experience.



La Faglia is more than a beautiful display; it is a ritual rooted in history. Scholars suggest it has connections to ancient Mediterranean fire rites, ceremonies meant to protect the village, cleanse the community, and mark the turning of the seasons. In Molise, these rites have survived largely intact, unlike many other local traditions that have faded under the weight of modernity. For a visitor, the event is an immersive cultural experience: it is loud, smoky, and thrilling in ways that a staged festival simply cannot replicate.

Molise: Italy's Most Untouched Treasure

As we continue our journey up the Italian peninsula, we arrive in a region many Italians jokingly say "doesn't exist," **Molise**. Not because it lacks beauty or culture, but because it has remained so authentic, so quiet, and so unchanged that it feels almost mythical.

For those interested in heritage, tradition, and Italy before mass tourism, Molise is a rare gem.

A Region Frozen in Time

Molise is one of Italy's youngest regions (officially separated from Abruzzo in 1963), yet its roots run deep. Villages perched on hilltops, stone streets worn smooth by centuries of footsteps, and locals who still follow ancient rhythms of farming, cheesemaking, and seasonal festivals, Molise offers a glimpse into a more traditional Italy.

If your family comes from rural southern Italy, Molise may feel familiar in a way that's difficult to put into words, warm, slow-paced, humble, and full of heart.

Places to Explore

1. Campobasso

The regional capital offers a mix of medieval history and modern life. Its castle, **Castello Monforte**, watches over the city and offers sweeping views of the valleys below.



2. Agnone

Known for its ancient bell foundry, the **Pontificia Fonderia Marinelli**, which has crafted bells for churches around the world for nearly 1,000 years. Visitors can tour the foundry and watch bells being made using traditions unchanged since the Middle Ages.

3. Termoli

A coastal surprise with sandy beaches, colorful fishing boats, and a picturesque old town surrounded by ancient walls. Termoli is also famous for the **trabucchi**, historic wooden fishing platforms dotting the coast.



4. Sepino

One of the best-preserved Roman archaeological sites in Italy, and miraculously, largely unknown. Wander at your own pace among ancient streets, temples, and ruins that rival Pompeii, but without the crowds.



Flavors of Molise

Like the region itself, Molise's cuisine is humble, hearty, and unforgettable.

Some specialties include:

- **Cavatelli**: A hand-rolled pasta often served with rich ragù or local sausage.
- **Pecorino di Molise**: A shepherd's cheese made from local sheep's milk.
- **Tartufo** (truffles): Molise is full of wild truffles, a surprise for a region few know.
- **Tintilia wine**: A bold native red wine making a well-deserved comeback.

Tips for Visiting

- **Expect Authenticity**: English may be limited, especially in smaller villages, but hospitality is not.
- **Best Season**: Spring and fall paint the countryside in spectacular color and mild temperatures.
- **Travel Style**: A rental car is essential, Molise is meant to be explored slowly, village by village.

Why Molise Matters

For many Italian-Americans, Molise represents the Italy their grandparents described — a place where traditions are passed down, meals are slow, and family is everything. It's a region that doesn't try to impress — it simply is what it always has been.

If you're looking for genealogy research, ancestral roots, or simply a deeper connection to Italy beyond the well-known destinations, Molise is worth exploring.

Stay tuned next month as we continue northward to Abruzzo — where mountains, sea, and centuries-old villages await.

Buon viaggio!

Reach out to me, Rocky Dimico
rocky@flightsandfables.com to learn more!



Italy's Puglia Region Is a Pasta Lover's Dream

https://www.wsj.com/lifestyle/travel/puglia-italy-pasta-tourism-3a8c9645?mod=hp_listb_pos1

PUGLIA, Italy—Pasta is an Italian national staple, but it plays a special role in Puglia, the heel of the country's boot. The region is Italy's breadbasket, typically producing more durum wheat than any other part of the country, and locals often eat pasta twice a day. It's also home to pasta producers as diverse as Granoro, one of Italy's most popular supermarket brands, and Pastificio Benedetto Cavalieri, a top-notch artisanal maker. Even Monograno Felicetti, an artisanal brand based in a valley in the Alps, touts that it uses durum wheat from Puglia in some of its products.



Spaghetti all'assassina

A visit to Puglia is an education in the Italian maxim that when it comes to pasta, “shape is taste,” says Fabio Amadei, head of the food studies department at ALMA, the School of Italian Culinary Arts, near Parma. Ear-shaped orecchiette—Puglia's best-known regional specialty—is often paired with broccoli rabe or a basic tomato sauce, while floppy strascinati goes with meat-rich, long-simmered sauces. Maritati, which marries a few contrasting but smaller shapes, might get paired with small meatballs about the same size. And bite-size, bean-shaped cavatelli goes well with shellfish.

In recent years, Puglia has started to export its culinary heritage—burrata, anyone?—but many of the region's specialties are still best sampled in situ.

Orecchiette's secret

I started my tour of Puglia's pasta dishes in the coastal city of Bari, Puglia's capital and lone metropolis. With its Bronze Age origins, Ancient Roman traces, Byzantine and Norman monuments and subtropical flair, Bari makes for a fine contrast with the Renaissance grandeur and contemporary design of

central and northern Italian towns. Bari Vecchia—or “old” Bari—is a dizzying but inviting warren of white-stone alleyways and sunny piazzas that make up the historic heart of the city. The neighborhood has a winding lane devoted to pasta called Arco Basso, also known as Orecchiette Street. What started out as an open-air market of freshly made wares is now something of a tourist trap, but my first run-in with made-to-order orecchiette con le cime di rapa (orecchiette with broccoli rabe) at an informal nearby restaurant called Cala Tin Puglia was a revelation. The broccoli rabe was turned into a kind of cruciferous pesto.

Orecchiette's secret is that one side is rough and the other is smooth, says Amadei, and these opposing surfaces make it ideal for mixing with its specific range of sauces, which can cling to but not overwhelm the noodles. Thanks to a key bit of bitterness from fresh olive oil—another Pugliese specialty—and the still-pungent greens, the combination with the rather meaty pasta shape was both subtle and hearty.

My Airbnb host told me about Pastificio Ancora, a small artisanal shop that sells fresh pasta, where I leapt at the chance to buy orecchiette made with a kind of burnt wheat, called grano arso—a Pugliese oddity rooted in poverty and now a sign of culinary refinement.



Orecchiette with broccoli rabe, anchovies and breadcrumbs

After harvesting, Puglia's wheat farmers would burn their naked stalks by way of clearing the fields; the process left behind half-burnt kernels on the ground, which were then gathered up by the poorest of the poor and used to make a coarse pasta dough. Now, a small percentage of dark-roasted grain is combined with regular durum wheat to create a nutty and chewy pasta that only needs pairing with the simplest of homemade tomato sauces. I whipped up some orecchiette al pomodoro, using grano arso pasta the color of concrete, in my guest apartment in under 20 minutes.

Puglia's immense coastline (the longest of any region of mainland Italy) is one of the building blocks of Puglia's culinary prowess, along with its fertile hinterland. These maritime and rustic resources are reflected in local pasta combinations. A typical everyday pasta dish here is cavatelli with mussels.

The region also is home to one of the country's recent pasta innovations—spaghetti all'assassina, or "murderer's style"—invented in Bari in the 1960s. An unlikely, spicy, crunchy retooling of spaghetti with chili-spiked tomato sauce, it requires cooking the pasta and the sauce in the same pan, to the point of charring. At Urban, a Bari restaurant that specializes in many variations of spaghetti all'assassina, the waiter suggested I top mine with creamy shreds of mozzarella-like Straciatella cheese, a reminder that burrata was invented near here.



A winding lane in Bari devoted to pasta called Arco Basso, also known as Orecchiette Street.

Horse ragù

Pasta has been eaten in southern Italy since the Middle Ages, when Sicily's Arab overseers introduced the drying of dough as a form of preservation, according to Amadei. The long, thin spaghetti shape, he says, was an especially efficient way to dry the

pasta, by hanging the strands on structures similar to clotheslines. But it wasn't until the post-World War II era, when Granoro and other industrial giants started mass-producing and marketing a variety of pastas, that a vast number of shapes were widely diffused across Italy, and the world.

Granoro, it turned out, is based in the town of Corato, a commuter train ride away from Bari, and the company offers tours by appointment. Founded in 1967, it produces over 150 kinds of pasta, and the fully automated factory floor, staffed with about 70 people, can bag 400 tons a day. I marveled at the endless procession of uncut pasta sheets, flowing down and around the machinery, which seemed to be turning out tents rather than food.

Up the coast in Barletta, a city of just under 100,000, I doubled up on pasta at Bacco, a Michelin-recommended restaurant, by having a half-portion of spaghetti with sea urchin (a local delicacy) as an appetizer, and then a portion of strascinati al ragù di cavallo (yes, cavallo means horse meat) as a main course.

Strascinati—as the name in Italian suggests—is a type of pasta dragged into shape, typically ending up as medallion-like discs. Classically paired with long-simmered meat-rich sauces, they “blend better” with a complex ragù, says Bacco's chef, Ruggiero Doronzo, a Barletta native. The horse ragù was surprisingly delicious—tender and rich.

Trani, between Barletta and Bari, is known as the most beautiful town in this part of Puglia, thanks to the local white limestone marked by a tad of pink. Its 12th-century cathedral, with a 13th-century bell tower, is built right on the water. On a clear hot day, I made my way to Lab 57, a local eatery known for its pasta dishes. On standard Italian menus, pasta is known as a “first course,” in what amounts to a second appetizer. Here, where there is no regular menu, pasta is simply and emphatically the main event. I chose dried spaghetti—thick spaghetti—that the chef combined with a thick, dark and sublime octopus ragù.

Of all the historical monuments in Puglia, it is the inland landmark of Castel del Monte, a hilltop octagonal castle, that has become a national symbol, finding its way onto stamps and money. When I visited, I could see why. Its urgent grandeur made Europe's Middle Ages seem like yesterday. The view down and around was an expanse of Puglia's timeless countryside, marked by olive groves and vineyards—and, in the distance, its celebrated wheat fields. I couldn't help but think that another fitting symbol for Italy would be a stalk of Pugliese wheat.

La Notte della Taranta – Puglia Folk Music Festival

📍 Salento, Puglia

📅 August 2026 (finale in Melpignano at end of the month)



In the far south of Italy, Puglia celebrates one of its most unique cultural traditions — La Notte della Taranta. This festival is dedicated to pizzica, a traditional folk dance and music style that's energetic, rhythmic, and deeply connected to local history.

Throughout August, small concerts take place in towns across the Salento region. The festival finishes with a large open-air concert in Melpignano, where thousands of people gather in the main square. Musicians play violins, tambourines, and guitars while dancers move in a style that's joyful and easy to join.

Why Travelers Enjoy It

It feels local and authentic — more like a community celebration than a formal festival.

The music is lively and welcoming, even for first-time visitors.

Warm summer nights, historic piazzas, and dancing under the stars create a memorable atmosphere.

✨ Friendly Travel Tip

Comfortable shoes, water, and a light scarf or jacket are helpful — the final concert can last late into the night. For a quieter experience, the smaller concerts in villages leading up to the finale are a great alternative.

"Life is short. Travel!"

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Living Nativity – Presepe Vivente

www.beautifulpuglia.com/christmas-in-puglia-things-to-do/

The Presepe Vivente is a traditional Christmas Nativity scene that comes to life in many towns during the holiday season. In Puglia, the Presepe Vivente tradition is especially vibrant and is celebrated in many towns and villages throughout the region.



The Presepe Vivente is a living nativity scene that recreates the events of the first Christmas. It involves actors and volunteers who dress in period costumes and play the roles of the Holy Family, shepherds, wise men, and other characters from the Bible. The scenes are set up in the streets and public places of the town or village, and visitors are invited to walk through them and experience the story of the birth of Jesus.

In Puglia, the Presepe Vivente tradition has been passed down for generations and is deeply rooted in the region's culture and history. Each town or village has its own unique way of celebrating the tradition, and some have even gained national and international recognition for the quality of their productions.



Since 1992, the town of **Faggiano** in the province of Taranto has hosted a captivating live nativity scene. Set in a natural environment with rocky features, the event transports visitors back to the time of Jesus, with over a hundred participants reenacting traditional roles such as artisans, shepherds, and innkeepers. The event typically runs from December 24 to January 6, with specific dates and times varying each year.

Orecchiette With Broccoli Rabe

<https://www.seriousseats.com/orecchiette-con-le-cime-di-rapa>



Ingredients

For the Breadcrumbs:

4 ounces (115 g) rustic bread, cut into 3/4- to 1-inch pieces
1 garlic clove (5 g), minced
2 tablespoons (30 ml) extra-virgin olive oil
Kosher salt and freshly ground black pepper

For the Pasta:

1/4 cup (60 ml) extra-virgin olive oil, plus more for drizzling
4 anchovy fillets (5 g) or 2 tablespoons anchovy paste
3 garlic cloves (15 g), minced
1/2 teaspoon red pepper flakes
12 ounces (340 g) dried orecchiette
1 pound (450 g) broccoli rabe (rapini), leaves and florets picked from stalks, stalks discarded or reserved for another use (see note)

Directions

For the Toasted Breadcrumbs: If using fresh or lightly stale bread, adjust oven rack to middle position, and preheat oven to 325°F (165°C). (If using fully stale and dried bread, skip baking step.) Arrange bread in single layer on rimmed baking sheet, and bake until completely dried, 20 to 30 minutes. Remove from oven, and allow to cool to room temperature, about 5 minutes. Transfer bread to food processor bowl (set aside but don't clean rimmed baking sheet), and pulse until reduced to small crumbs, taking care not to over-process into a fine powder, 8 to 10 pulses.

Combine breadcrumbs, garlic, and 2 tablespoons (30ml) oil in a large skillet, and cook over medium-low heat, stirring and tossing occasionally, until crisp and golden brown, 8 to 10 minutes. Season with salt and pepper to taste. Transfer toasted breadcrumbs to reserved rimmed baking sheet, spread into an even

layer, and set aside to cool to room temperature. Wipe out skillet.

For the Pasta: Bring a large pot of salted water to a boil over high heat. Meanwhile, combine 1/4 cup (60ml) oil, anchovies, and garlic in now-empty skillet. Cook over medium-low heat, stirring and breaking up anchovies occasionally with a wooden spoon, until anchovies have dissolved and garlic has softened and is just beginning to turn lightly golden, about 5 minutes. Add red pepper flakes and continue to cook, stirring, until fragrant, about 30 seconds. Remove skillet from heat.

Add broccoli rabe to boiling water and cook, stirring frequently to keep submerged, until floret stems are barely tender and leaves have softened, about 1 minute. Using a spider skimmer, fine-mesh strainer, or large slotted spoon, drain rabe while keeping boiling water in the pot; transfer rabe to a plate and set aside.

Add orecchiette to boiling water and cook, stirring frequently for first 30 seconds to prevent pasta from sticking. Once pasta has cooked for 5 minutes, transfer 1 cup (240ml) of pasta cooking water to skillet; continue cooking pasta. Return skillet to high heat and bring to a boil, swirling pan and stirring constantly until cooking water emulsifies with olive oil-anchovy mixture, 1 to 2 minutes. Reduce heat to low while pasta finishes cooking to prevent liquid from over-reducing.

Meanwhile, continue cooking pasta until it is softened on the exterior, but well shy of al dente and still uncooked in the center (about 3 minutes less than the package directions). Using a spider skimmer, transfer pasta to skillet along with reserved broccoli rabe. Alternatively, drain pasta using a colander or fine-mesh strainer, making sure to reserve at least 2 cups (475ml) pasta cooking water.

Increase heat to high and cook, stirring and tossing rapidly, until pasta is al dente and sauce is thickened and coats noodles, 2 to 3 minutes, adding more pasta cooking water in 1/4 cup (60ml) increments as needed. At this point, the sauce should just pool around the edges of the pan; it will continue to tighten up in the time it takes to plate and serve, so make sure it's a little looser than the ideal serving consistency. Season with salt to taste.

Remove from heat, divide pasta between individual serving bowls, drizzle generously with olive oil, sprinkle with breadcrumbs, and serve right away.

Note: In Italy, toasted breadcrumbs are traditionally made with pangrattato—breadcrumbs made by processing stale bread. This recipe is written with instructions for making breadcrumbs from fresh or stale bread. We used a rustic sourdough loaf during recipe testing, but most types of crusty white bread will work fine.

Assassin's Spaghetti (Spaghetti all'Assassina)



<https://www.eatalianwithroberto.com/killer-spaghetti-spaghetti-allassassina/>

Servings: 4 people

Equipment: Cast Iron Pan/Skillet

Ingredients

14 oz. (400 gr) Spaghetti

24 oz. (700 gr) Passata or Tomato Puree

2 garlic cloves

1 Red Hot Chili Pepper or 1 teaspoon Calabrian Chili Paste

1 tbsp extra virgin olive oil

Instructions

Prepare the 2 pots and the iron pan. Pour the tomato sauce into one of the pots and start thickening the sauce at low heat. It will take about 15 minutes until the sauce is ready for the recipe.

In the other pot, pour 2 ladles of water and make it boil. When it's hot, add 2 ladles of the thick tomato sauce and mix them. Just make sure to save 2-3 ladles of thick sauce. You are making a sort of "tomato sauce broth" that you will use to cook the pasta, with a technique similar to the one used to cook a risotto. And similarly to what you do with risotto, while you prepare the broth toast the spaghetti in the pan, at medium-high heat.

Add the EVO oil, the garlic cloves and the red hot chili pepper into the pans with the spaghetti: enjoy the smell and the music for few second, then pour two ladles of hot tomato sauce broth. What a view! Now at medium heat, enjoy the slow cooking of the spaghetti in this delicious broth.

When the spaghetti are not hard anymore, remove the garlic and the red hot chili pepper. Continue cooking, adding tomato broth or thick sauce, alternately.

When the spaghetti are ready, add in the centre of the pan 1 ladle of thick tomato sauce, mix and switch the heat to the maximum. Enjoy the view of the smoke rising for 1 minute to 2, according to how crunchy you want the result. In my experience and with my toolset, 1.5 minute is perfect. Now your first spaghetti all'assassina are ready. The result is a pasta with mazing taste, normal consistency apart from the crunchy ones, truly delicious. Enjoy!

ITALIAN CHRISTMAS SWEET BREADS



10 Creative Ways to Use Leftover Panettone

www.wellfoodrecipes.com/archives/13422

Panettone, a traditional Italian sweet bread enjoyed during the holiday season, often leaves us with delightful leftovers. This rich, buttery bread, studded with dried fruits and citrus zest, is delicious on its own but also serves as a versatile ingredient in a variety of recipes. In this article, we will explore several creative ways to use leftover panettone, transforming it into new and exciting dishes that extend its festive joy. From breakfast options to decadent desserts, we'll cover a range of culinary possibilities.

What is Panettone?

Panettone is a classic Italian Christmas bread with origins in Milan. It is known for its tall, dome-shaped appearance, fluffy texture, and a delightful blend of flavors from ingredients like raisins, candied orange peel, and lemon zest. The preparation of panettone involves a long fermentation process, which contributes to its unique airy texture and rich taste.

Why Repurpose Leftover Panettone?

Leftover panettone is a culinary treasure that should not go to waste. Its versatile nature makes it an excellent base for various recipes, allowing you to create delicious dishes with minimal effort. Repurposing panettone not only prevents food waste but also adds a touch of festive flavor to your meals long after the holidays are over.

Creative Ways to Use Leftover Panettone

1. Panettone French Toast

Transform your leftover panettone into a luxurious breakfast with this simple recipe.

Ingredients:

Slices of panettone
2 eggs
1/2 cup milk
1 tsp vanilla extract
1/2 tsp cinnamon
Butter or oil for frying



Instructions:

Prepare the Batter: In a bowl, whisk together eggs, milk, vanilla extract, and cinnamon.

Dip the Panettone: Dip each slice of panettone into the batter, ensuring it is well-coated.

Cook: Heat butter or oil in a skillet over medium heat. Cook the dipped panettone slices until golden brown on both sides.

Serve: Serve with maple syrup, fresh berries, or a dusting of powdered sugar.

2. Panettone Bread Pudding

Bread pudding is a comforting dessert that can easily be adapted for breakfast. Using panettone gives it a unique twist.

Ingredients:

4 cups cubed panettone
2 cups milk or cream
3 eggs
1/2 cup sugar
1 tsp vanilla extract
1/2 tsp cinnamon

Optional: raisins, chocolate chips, or nuts



Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Prepare the Custard: In a large bowl, whisk together milk or cream, eggs, sugar, vanilla extract, and cinnamon.

Combine: Add the cubed panettone to the custard mixture, ensuring all pieces are well-coated. Let it soak for about 15 minutes.

Bake: Pour the mixture into a greased baking dish. If desired, sprinkle raisins, chocolate chips, or nuts on top. Bake for 45-50 minutes, or until the pudding is set and the top is golden brown.

Serve: Serve warm, optionally with a drizzle of caramel sauce or a dollop of whipped cream.

3. Panettone Pancakes

Add a festive twist to your pancakes by incorporating panettone.

Ingredients:

2 cups flour
2 tbsp sugar
1 tbsp baking powder
1/2 tsp salt
1 cup milk
1 egg
1 cup crumbled panettone
2 tbsp melted butter
Butter or oil for cooking



Instructions:

Mix Dry Ingredients: In a large bowl, mix together flour, sugar, baking powder, and salt.

Combine Wet Ingredients: In another bowl, whisk together milk, egg, and melted butter.

Combine Mixtures: Pour the wet ingredients into the dry ingredients and stir until just combined. Fold in the crumbled panettone.

Cook Pancakes: Heat butter or oil in a skillet over medium heat. Pour batter onto the skillet to form pancakes. Cook until bubbles form on the surface, then flip and cook until golden brown on the other side.

Serve: Serve with your favorite pancake toppings such as maple syrup, fruit, or whipped cream.

4. Panettone Stuffing

Leftover panettone can add a sweet and savory element to traditional stuffing, perfect for accompanying roast meats.

Ingredients:

4 cups cubed panettone
1/2 cup butter
1 onion, chopped
2 celery stalks, chopped
2 cloves garlic, minced
1/2 cup chopped dried apricots or cranberries
1 tsp dried sage
1 tsp dried thyme
1/2 tsp salt
1/2 tsp pepper
2 cups chicken or vegetable broth
2 eggs, beaten



Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Sauté Vegetables: In a large skillet, melt butter over medium heat. Add onion, celery, and garlic, and sauté until softened.

Combine Ingredients: In a large bowl, combine cubed panettone, sautéed vegetables, dried apricots or cranberries, sage, thyme, salt, and pepper.

Add Liquid: Pour broth over the mixture and stir to combine. Add beaten eggs and mix thoroughly.

Bake: Transfer the stuffing mixture to a greased baking dish and bake for 30-35 minutes, or until the top is golden and crispy.

Serve: Serve as a side dish with roasted meats or as part of a holiday meal.

5. Panettone Croutons

Transform panettone into sweet and savory croutons, perfect for adding a unique touch to salads and soups.

Ingredients:

Slices of leftover panettone

Olive oil or melted butter

Salt and pepper

Optional: garlic powder, dried herbs

Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Cube the Panettone: Cut panettone into small, bite-sized cubes.

Season: Toss the panettone cubes with olive oil or melted butter. Season with salt, pepper, and any optional herbs or spices.

Bake: Spread the cubes in a single layer on a baking sheet. Bake for 10-15 minutes, or until they are golden brown and crispy.

Serve: Use the croutons to top salads, soups, or even as a crunchy snack.

6. Panettone Tiramisu

Give the classic Italian dessert a festive twist by using panettone instead of ladyfingers.

Ingredients:

2 cups strong coffee, cooled

1/4 cup coffee liqueur (optional)

3 eggs, separated

1/2 cup sugar

1 cup mascarpone cheese

1 cup heavy cream

Slices of leftover panettone

Cocoa powder for dusting

Instructions:

Prepare Coffee Mixture: In a shallow dish, combine the coffee and coffee liqueur.

Make Mascarpone Mixture: In a large bowl, whisk egg yolks and sugar until pale and creamy. Add mascarpone cheese and mix until smooth.

Whip Cream: In another bowl, whip the heavy cream until stiff peaks form. Fold the whipped cream into the mascarpone mixture.



Beat Egg Whites: In a separate bowl, beat the egg whites until stiff peaks form. Gently fold into the mascarpone mixture.

Layer: Dip slices of panettone into the coffee mixture briefly, then layer them in a serving dish. Spread a layer of the mascarpone mixture on top. Repeat layers, ending with the mascarpone mixture.

Chill: Refrigerate for at least 4 hours, or overnight.

Serve: Dust with cocoa powder before serving.

7. Panettone Bread Pudding with Chocolate Chips

This decadent dessert combines the rich flavors of panettone with the indulgence of chocolate.

Ingredients:

4 cups cubed panettone

2 cups milk or cream

3 eggs

1/2 cup sugar

1 tsp vanilla extract

1/2 tsp cinnamon

1 cup chocolate chips

Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Prepare the Custard: In a large bowl, whisk together milk or cream, eggs, sugar, vanilla extract, and cinnamon.

Combine: Add the cubed panettone to the custard mixture, ensuring all pieces are well-coated. Let it soak for about 15 minutes.

Add Chocolate Chips: Stir in chocolate chips, then pour the mixture into a greased baking dish.

Bake: Bake for 45-50 minutes, or until the pudding is set and the top is golden brown.

Serve: Serve warm, optionally with a scoop of vanilla ice cream or a drizzle of chocolate sauce.



8. Panettone Trifle

A trifle is a beautiful and delicious layered dessert that can be easily adapted to include leftover panettone.

Ingredients:

Cubes of leftover panettone

2 cups custard or vanilla pudding

2 cups whipped cream

Mixed berries (strawberries, raspberries, blueberries)

Optional: fruit syrup or liqueur

Instructions:

Layer the Trifle: In a large trifle dish or individual serving glasses, layer cubes of panettone, custard or pudding, whipped cream, and mixed berries.

Repeat: Repeat layers until all ingredients are used, ending with a layer of whipped cream.

Chill: Refrigerate for at least 2 hours to allow the flavors to meld.

Serve: Garnish with additional berries or a drizzle of fruit syrup before serving.

9. Panettone Breadsticks

Turn panettone into crispy breadsticks for a sweet snack or an accompaniment to coffee.

Ingredients:

Slices of leftover panettone

Butter, melted

Sugar and cinnamon for sprinkling

Instructions:

Preheat Oven: Preheat your oven to 350°F (175°C).

Cut into Sticks: Cut slices of panettone into thin sticks.

Brush with Butter: Brush the panettone sticks with melted butter.

Sprinkle with Sugar: Sprinkle with a mixture of sugar and cinnamon.

Bake: Place on a baking sheet and bake for 10-12 minutes, or until golden and crispy.

Serve: Enjoy as a snack or with a cup of coffee or tea.

10. Panettone Granola

Transform leftover panettone into a delightful granola, perfect for breakfast or snacking.

Ingredients:

3 cups panettone

1/2 cup rolled oats

1/4 cup honey or maple syrup

1/4 cup melted coconut oil

1/2 tsp cinnamon

1/4 tsp salt

1/2 cup nuts (almonds, walnuts, pecans)

1/2 cup dried fruits (raisins, cranberries, apricots)



Instructions:

Preheat Oven: Preheat your oven to 300°F (150°C).

Mix Ingredients: In a large bowl, combine crumbled panettone, rolled oats, nuts, and dried fruits.

Add Sweeteners: In a separate bowl, whisk together honey or maple syrup, melted coconut oil, cinnamon, and salt.

Combine: Pour the wet mixture over the dry ingredients and mix until well-coated.

Bake: Spread the mixture evenly on a baking sheet. Bake for 25-30 minutes, stirring halfway through, until golden brown.

Cool and Store: Let the granola cool completely before storing in an airtight container.

Serve: Enjoy with yogurt, milk, or as a snack on its own.

Easy Home-Made Panettone

www.allrecipes.com/recipe/6811/panettone-i/



Ingredients

1 (.25 ounce) package active dry yeast

1 cup warm water (110 degrees F/45 degrees C)

1/4 cup white sugar

2 large eggs

1/2 cup nonfat plain yogurt

1 teaspoon vanilla extract

1 tablespoon grated lemon zest

1/4 teaspoon salt

4 cups unbleached all-purpose flour

1/4 cup dried currants

1/4 cup raisins

1 tablespoon confectioners' sugar

1 tablespoon butter, melted (Optional)

Directions

Combine yeast, water, and sugar in a medium bowl. Cover and let stand 10 minutes, or until foamy. Add eggs, yogurt, vanilla, lemon zest, and salt. Mix well.

Stir in flour 1/2 cup at a time until dough forms into a manageable ball. Turn out onto a lightly floured surface and knead for 5 to 10 minutes, adding flour as necessary, until dough is soft and pliable, but not sticky. (May need up to 5 cups flour.)

Place dough in a large, lightly pan-sprayed bowl, cover, and let rise in a warm place until doubled, about 1 hour.

Preheat the oven to 350 degrees F (175 degrees C) and spray a round 8-inch cake pan with non-stick spray. In a small bowl, toss dried fruit with confectioners' sugar.

Punch down dough in bowl, transfer to floured surface, and knead in the fruit.

Form dough into a ball, place in prepared cake pan, cover loosely with dish towel, and let rise 30 minutes. (Loaf will rise above the pan sides.)

Brush with melted butter, if desired. Bake for 45 minutes, or until loaf is golden brown and a toothpick inserted in the center comes out clean.