







Recipe Details

Recipe Name : **A-Italian Christmas Pudding Cake**
Recipe Category:
Author : **Nigella Lawson**
Created : **February 16, 2015**
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Portions : **14**





Weight (Per Portion)

One portion of this dish weighs approximately 84.00 Grams

Recipe Ingredients

Ingredient	Quantity	Allergen Warnings
Brandy	6 Tablespoon	
Egg, chicken, free range, whole, raw	2 Medium	
Sugar, caster	75 Gram	
Cheese, Mascarpone	500 Gram	
Cream, fresh, double	250 Millilitre	
Marsala Secco	125 Millilitre	
Nuts, pistachio, raw	100 Gram	
Pomegranate	2 Tablespoon	

Recipe Alerts

Special Dietary Requirements Suitability:	 Vegetarian
Allergen Warnings:	   Milk Egg Nuts

Recipe Method

1. Using a serrated knife, cut the panettone roughly into 1cm slices, then use about a third of these to line the bottom of a 23cm/9in springform cake tin. 2. Tear off pieces to fit so that there are no gaps: panettone is fabulously soft and mouldable, so this isn't a hard job. Drizzle two tablespoons of the brandy over it so that the panettone lining is dampened.

