

# Pacojet Christmas menu

Main course  
Frederik Jud



## Ingredients

### Panettone ice cream

50	g	sugar
390	g	milk
59	g	whole cream
26	g	butter
85	g	panettone
6.5	g	vanilla paste
5	g	orange peel
2.6	g	lemon zest
0.6	g	salt
33	g	Marsala
98	g	sugar syrup

### Panettone Fotzel slice

1	pcs.	panettone
5	pcs.	eggs
100	g	milk
100	g	whole cream
		butter
		icing sugar

### Pickled tangerines

50	g	raw sugar
50	g	white wine
100	g	freshly squeezed mandarin juice
2	pcs.	cloves
2	pcs.	cardamom pods
1/2	pcs.	vanilla pod
1	tsp.	xanthan gum
4	pcs.	tangerines

## Preparation

- (1) Heat the butter with the whole cream and add the remaining ingredients. Leave the mixture to infuse for about 10 minutes and pour into a pacotizing® beaker.
- (2) Close with lid and label. Freeze at -20 °C for at least 24 h.
- (3) If necessary, pacotize® twice with overpressure.

- (1) Cut the panettone into slices and cut or cut out into the desired shape. Mix the egg, milk and cream and put the panettone pieces in it. Meanwhile, preheat the oven to 120 °C.
- (2) Lift the panettone pieces out of the mixture and fry them in the butter until golden brown.
- (3) Then bake in the oven for 15-20 minutes and dust with icing sugar before serving.

- (1) Caramelize the cane sugar with a little water. Add the remaining ingredients except the mandarins and bring to the boil.
- (2) Peel and fillet the mandarins and put them in a preserving jar.
- (3) Pour in the hot stock and close the jar immediately. Leave to infuse overnight. Serve with the pumpkin broth (see category soups).