

# The story of the Panettone

The Panettone is a typical Italian dessert usually eaten at Christmas time. The simplicity of the ingredients: sugar, flour, butter, eggs, candied fruits and raisins, make this cake very special. There are a lot of different legends about the origins of the Panettone. The most famous of these legends tells that this dessert made its first appearance during a sumptuous Christmas lunch in the palace of lord Sforza in Milan. The chef of the palace had burnt the cake and therefore his assistant, named Toni, seeing that the chef was desperate, proposed him to bring to the table the cake he had made out of leftovers. It was sweet bread enriched with butter and candied fruit, baked in a high cylindrical mould. The guests, with great surprise from the chef, his assistant and the house owner, were very enthusiastic and clapped their hands at the chef. The chef admitted that the cake was his assistant's creation and that he was the one to be praised for the "Pan di Toni". Since that day this special cake was named Panettone.