



Panettone Dressing Squares



Gluten Free



Dairy Free

READY IN



45 min.

SERVINGS



48

CALORIES



183 kcal

Ingredients

- ☐ 2 apples (approx. 8 ounces total)
- ☐ 14 ounces bacon
- ☐ 4 banana shallots
- ☐ 2 stalks celery
- ☐ 1.5 cups honey (approx. 7 ounces)
- ☐ 2 eggs
- ☐ 4 large sage fresh
- ☐ 3 tablespoons garlic infused olive oil
- ☐ 1 lemon zest

- ☐ 48 servings olive oil for greasing
- ☐ 1 pound frangelico stale sliced (or pandoro)
- ☐ 1 pound frangelico stale sliced (or pandoro)

Equipment

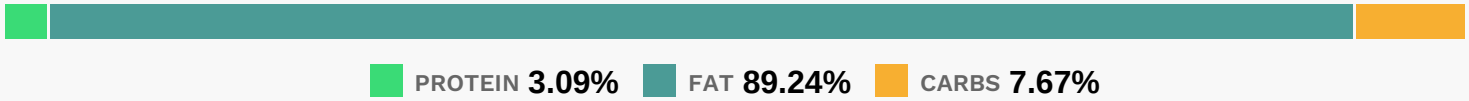
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ aluminum foil

Directions

- ☐ Peel and halve the shallots (or peel and quarter the onions) and quarter and core the apples, and roughly cut up the pancetta (or bacon). Drop the shallot or onion and the apple pieces into the bowl of a food processor along with the celery stalks, snapped in half, and the sage leaves, and process in a short burst to start the chopping, before adding the roughly cut pancetta (or bacon), and then blitz at full speed until finely chopped. Don't worry about the mixture's wetness; mush is what I expect. You can chop everything by hand, though; in which case, don't expect to get everything as ground up as it would in the processor. Anything goes.
- ☐ Heat the garlic-flavored oil in a wide, heavy frying pan and fry this mixture, stirring every now and again, for 10–15 minutes, until the vegetables et al. have softened.
- ☐ Remove the fried mixture to a large bowl, crumble in the chestnuts, grate in the lemon zest and squeeze in the juice, then tear and crumble in the panettone, and—I use my hands for this—combine everything into a squidgy, fragrant paste. (If you're making this in advance, leave it to cool at this stage, then cover and transfer to the refrigerator where it can stand for up to 2 days.)
- ☐ When you are ready to cook this, preheat the oven to 400°F and let the dressing come to room temperature. Uncover the bowl, beat the eggs and mix them in, then spread the mixture into a foil pan or lightly greased ovenproof dish, and bake for 25–30 minutes, until the edges brown and begin to come away from the pan or dish and a cake tester comes out clean.
- ☐ For appetizers, let the pan cool for 30 minutes and then cut into 48 little bite-sized squares—or into 24 larger pieces to accompany roasted meat, if you'd prefer.

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NIGELLA LAWSON is the bestselling author of eight books, including Nigella Kitchen, Nigella Express, and Nigella Bites, which together with her television shows on Food Network and her iPhone apps have made her a household name around the world. She is also a contributor to The Oxford Companion to Italian Literature. Nigella lives in London with her family.

Nutrition Facts



Properties

Glycemic Index:3.08, Glycemic Load:1.43, Inflammation Score:-1, Nutrition Score:2.3595652411813%

Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg, Catechin: 0.1mg Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg Epicatechin: 0.57mg, Epicatechin: 0.57mg, Epicatechin: 0.57mg, Epicatechin: 0.57mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg, Apigenin: 0.06mg Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg, Luteolin: 0.04mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg, Quercetin: 0.31mg

Nutrients (% of daily need)

Calories: 183.1kcal (9.15%), Fat: 18.41g (28.32%), Saturated Fat: 3.22g (20.15%), Carbohydrates: 3.56g (1.19%), Net Carbohydrates: 3.27g (1.19%), Sugar: 0.99g (1.1%), Cholesterol: 12.28mg (4.09%), Sodium: 59.4mg (2.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.43g (2.87%), Vitamin E: 2.22mg (14.77%), Vitamin K: 9.63µg (9.17%), Selenium: 2.26µg (3.22%), Vitamin C: 2.52mg (3.06%), Vitamin B6: 0.05mg (2.63%), Vitamin B1: 0.03mg (2.2%), Vitamin B3: 0.4mg (2%), Phosphorus: 19.74mg (1.97%), Copper: 0.04mg (1.92%), Potassium: 60.3mg (1.72%), Manganese: 0.03mg (1.36%), Iron: 0.23mg (1.28%), Folate: 5.01µg (1.25%), Fiber: 0.29g (1.16%), Vitamin B2: 0.02mg (1.13%), Vitamin B5: 0.11mg (1.1%), Zinc: 0.16mg (1.05%)