

# Gill's Gourmet Gallery

## Hot panettone pudding with rum caramel sauce

### Ingredients:

One fruit panettone  
Spreadable butter  
6 eggs  
75g castor sugar  
100 ml milk  
100ml double cream  
2 teaspoons cinnamon  
Sprinkle of demerara sugar

### For caramel sauce:

50g butter, 100g soft brown sugar  
50ml spiced gold rum

### Method:

Cut the panettone into slices and butter.  
Place a buttered slice face downwards in an ovenproof dish.  
Sprinkle with a dusting of cinnamon.  
Whisk the eggs, milk, cream and caster sugar in a bowl.  
Pour a little over the first layer of panettone.  
Repeat using all of the panettone and finish with egg mixture.  
Cover with film and place in the fridge for 2 hours to allow the panettone to soak up the mixture.  
Remove the film and bake in the oven 180C fan for 40 minutes.  
Lift from the oven and leave to cool a little.

### To make the caramel sauce:

Place 50g butter in a pan with the soft brown sugar and heat until the sugar is dissolved.  
Lift from the heat to cool a little and add the brandy.  
Stir and pour straight over the panettone.  
Delicious served hot with fresh cream.

