

Recipe No. 17/2013

# Tsoureki Greek Easter Bread

With Greek Easter around the corner, what better way to celebrate with our Greek customers this delicious Greek Easter Bread? So many families have their very own traditional recipe which has been handed down through generations and kept as a carefully guarded secret. For these families, try this recipe and let us know or keep to your own recipe using the Thermomix method.

Makes: 1 loaf

Preparation time: 5 minutes (Excluding proving time)

Baking time: 30 minutes

## Ingredients


100g Sugar  
Rind of 1 Lemon  
4 Cardamom pods or 2 tsp Mahlepi  
600g Cake Flour  
80g Butter  
130g Tepid Milk  
2 X-large Eggs  
50g Water  
3 x 10g Instant Yeast sachets  
2 Coloured Hard Boiled Eggs, (optional)  
1 Egg lightly beaten

## Method

- Preheat Oven to 180°C
- Place sugar, strips of lemon rind, and cardamom into Thermomix bowl. Mill **15 secs/speed 9**.
- Add flour and butter. Blend **5 secs/speed 5**.
- Add milk, eggs, water and yeast. Mix **5 secs/speed 7**.
- Knead bread **3 mins/Closed lid position/Interval speed**.
- Place in a lightly oiled bowl with space to rise. Cover and leave until double in size.
- Knock down. Divide dough into 3 equal portions. Roll each portion into a long sausage shape about 40cm in length. Brush the ends with beaten egg.
- Carefully press one side of the ends together and plait loosely. Press the other ends together.
- Optional – place the 2 eggs in the centre of the bread. Place on baking sheet and bake for 30 minutes.
- Serve with coffee for breakfast.



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