

Recipe No. 15/2014

Portuguese Easter Bread

Folar da Pascoa

This bread is traditionally made at Easter time, and has the symbolic cross on the top. Delicious served with hot tea and home-made jam.

Makes: 1 loaf
Prep time: 10 minutes

Proving time: 30 minutes
Baking time: 40 minutes

Ingredients

2 eggs
170g sugar
50g butter
50g orange juice
200g ricotta cheese
Sachet dry yeast
40g milk
600g cake flour
1 egg to decorate
1 egg yolk to glaze bread

Method

1. Place eggs, sugar, butter and orange juice and blend for **5 mins/37°C/speed 3**.
2. Add the cheese, yeast and milk and stir for **1 min/speed 3**.
3. Add the flour and mix for **40 sec/speed 3**.
4. Knead for **2 mins/interval speed**.
5. Take dough, and allow to prove for 30 minutes.
6. Pre heat the oven to 180°C.
7. Take 2 small pieces of dough and make 2 strips for the cross. With the rest of the dough, make a ball, and make an indentation on the top to place the egg gently.
8. Put the 2 strips over the egg in a cross.
9. Glaze the entire bread with egg yolk. Place a sheet of foil over so the glaze doesn't burn.
10. Place in the oven for 40 minutes.



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