

# EASTER BREAD



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Cook time: 1.5 hours

Preparation Time: 20 minutes

## INGREDIENTS

900g plain flour • 100g corn flour • 3 sachets instant dried yeast • 1 tablespoon salt • 4 tablespoons sugar • 600ml milk, warmed to about 35°C • 2 tablespoons olive oil • 3-5 eggs • A few raisins • A handful of roughly chopped almonds

## METHOD

Place all of the dry ingredients of the dough in a large mixing bowl • Make a well in the centre and add the milk and the oil • Knead for about 10 minutes until ingredients come together to form a smooth dough • Using a sharp knife score a deep cross in the top of the dough, then dust lightly with flour • Place the dough in a polythene bag or leave it in the mixing bowl with a covering of cling-film and leave to rise in a warm place for approximately one hour • Grease two baking trays with oil and sprinkle with a dusting of flour • Remove the dough; it should have risen to about double its original size • Knock the air out of it and then knead it a bit and divide the dough in two equal pieces • Fashion each piece into a lamb and/or bunny shape, copying pictures you have • Place on the prepared baking trays then score the top with a sharp knife to create a decorative finish - a mouth, nose, ears, whiskers, etc., (see picture) • If you make a bunny, place an uncooked egg or eggs between its paws, and add raisins for its eyes • For the lamb use raisins for the eyes and decorate the body with roughly chopped almonds, to resemble wool • Leave uncovered to rise again in a warm place for 15 minutes • Preheat the oven to 200°C • Place baking trays in the oven • After 10 minute brush with a mixture of egg yolk and olive oil, then return them to the oven for a further five minutes • Remove and place on a wire rack to cool