



## INGREDIENTS

### DRY INGREDIENTS

5 cups of bread flour

1 TSP of kosher salt

### WET INGREDIENTS

¼ cup of unsalted butter

1/2 cup of granulated sugar

Zest of 1 ½ oranges

1 TSP of Fiore Di Orangia or 1 TSP of orange blossom water

½ cup of orange juice

2 large eggs

### EGGS & YEAST

4 eggs

1 cup of milk

2 TSP of active dry yeast

1/2 TSP of granulated sugar

### OTHER

Egg wash: 1 egg yolk + 2 TBSP of milk

¼ cup of sesame seeds



## ITALIAN EASTER BREAD

By Caterina Romano's kitchen

## DIRECTIONS

1. Bring a pot of water to boil. Add the eggs, shut the heat, cover and cook for 5 minutes. Set the eggs aside and allow them to cool.
2. In another small pot heat the milk until it reaches 110 DF. Add the yeast and sugar and let it sit for a couple of minutes. If it bubbles, the yeast is alive.
3. Combine the flour and salt. Mix and set aside.
4. In a stand mixer bowl fitted with a paddle, add the butter, sugar, zest of oranges, Fiore di Orangia and mix at low speed for 5-10 minutes.
5. Add the orange juice, the eggs, the yeast mixture and continue mixing.
6. Change the mixer attachment from the paddle to a dough hook. Add the dry to the wet ingredients one tablespoon at a time until the dough forms and it gathers around the hook.
7. The dough should be soft and not sticky. Lightly spray a bowl with cooking spray and add the dough.
8. Cover with plastic wrap and let the dough rise at room temperature for 2 hours. For best results refrigerate the dough for a minimum of 17 hours.
9. Remove the dough from the refrigerator 2 hours before proceeding.
10. Preheat oven to 350 DF.
11. Transfer the dough to the working surface lined with bench flour. Cut the dough into 4 portions (11 OZ each) forming them into a log.
12. Roll each piece to 17" long rope.
13. Form each piece in half and twist and stretch the dough into a braid. Roll the dough around the egg forming a circle and finish by pinching together both ends.
14. Place each bread on a baking tray lined with parchment paper. Cover with a tea towel and let it rise for 1 ½ hours.
15. Do an egg wash. Sprinkle the top of each bread with sesame seeds.
16. Bake in oven for 40-45 minutes.
17. Allow the breads to cool for 20 minutes before serving them.
18. Jams are a great accompaniment to these breads.

**ENJOY THE ITALIAN EASTER BREADS**