



Easy Greek sweet bread - Tsoureki

30'

Hands on

40'

Cook Time

8-10

Portion(s)

1

Difficulty



Method

- In a bowl, combine 200 g of flour with the sugar, yeast, orange zest and salt.
- Heat the milk, water and butter in a [saucepan](#) until the mixture becomes lukewarm but make sure it doesn't heat up too much.
- Add the milk mixture to the flour mixture and whisk until completely combined.
- Add the 2 eggs and continue whisking. Transfer mixture to a working surface and add the rest of the flour. Knead until you create an elastic dough.
- Knead for 10 minutes. You can also do this in a mixer, using the hook attachment.
- Transfer dough to a bowl lightly brushed with oil, cover with plastic wrap and set it aside to rest for half an hour.
- Divide the dough into 3 equal parts. Create long roll with each piece of dough, about 1 meter long. Connect one end of each together and create a braid and then a wreath.
- Transfer to a [30x40 cm baking pan](#) lined with parchment paper.
- Cover with a towel and set aside in a warm place so it can rise.
- Preheat oven to 180* C (350* F) Fan.
- Beat the egg yolk with a little water to make the egg wash and brush over the surface of the dough.
- Sprinkle with sesame seeds and poppy seeds.
- Bake for 35-40 minutes.
- When ready, remove from oven and allow to cool completely before decorating with boiled eggs in various places around the wreath.

Ingredients

- 450 g sweet bread flour
- 120 g granulated sugar
- 18 g active dry yeast
- grated zest of 1 orange
- 1 teaspoon salt
- 200 g water
- 80 g milk
- 200 g water
- 60 g butter
- 2 eggs

To serve

- 1 egg yolk diluted with some water (egg wash)
- white and black sesame seeds
- poppy seeds
- 5 eggs, boiled and dyed

Διατροφικός πίνακας

Nutrition information per portion

276 Calories (kcal)	6.9 Total Fat (g)	3.8 Saturated Fat (g)	46.0 Total Carbs (g)
14%	10%	19%	18%
13.0 Sugars (g)	6.9 Protein (g)	1.8 Fibre (g)	0.56 Sodium (g)
14%	14%	7%	9%