



Bread basket

30'
Hands on

45'
Cook Time

-
Portion(s)

2
Difficulty



Ingredients

- 180 g all-purpose flour
- 130 g salt
- 150 g water
- 1 egg yolk, diluted in 2 tablespoons water
- [red Easter eggs](#), to serve

Method

- Preheat the oven to 170°C (338° F) set to fan.
- [Butter](#) very well the outer side of the hemisphere that the special [round mold](#) has, and [flour](#) it lightly.
- Set aside until needed.
- In a mixer's bowl, beat the flour, salt, and water with the paddle attachment at medium speed for 3-4 minutes, until the ingredients are homogenized and a malleable dough is formed.
- If the dough sticks on your hands, add a little more flour and mix until it is absorbed, too.
- Remove the bowl from the mixer.
- With a rolling pin and on a lightly floured kitchen counter, roll out the dough into a disc 1 cm thick.
- Pass the special puff pastry decoration tool over the dough.
- Carefully transfer the dough onto the round mold.
- With your [fingers](#), "spread" the dough by making sure that it is onto the whole mold, and cut the excess dough with a [knife](#).
- With a [brush](#), spread the diluted yolk and transfer the mold carefully onto a [baking pan](#). Bake for 20-25 minutes, until the dough is thick and golden.
- At the same time, by using the remaining dough that you cut, make 5 cords 20 cm in length. With 3 of these cords, make a braid and connect its two ends, forming a circle with a diameter equal to that of the mold.
- Braid the 2 remaining cords by forming a horseshoe whose opening is as long as the round mold's diameter. This horseshoe will become the handle of your "basket".
- Bake for 20 more minutes.
- Carefully remove the baked dough from the mold and place it flipped over (with the open side facing up).
- Set the wreath onto the dough's base.
- Your basket is almost ready.
- Set the horseshoe-handle onto the wreath, by using two toothpicks.
- Fill the basket with [red Easter eggs](#) or with any goods that you like.

Tip

This dough is definitely not edible, but due to the fact that it is high in salt, it can be preserved for a very long time.