



Holiday Bread Wreath

30'

Hands on

2,5 hours'

Hands off

50'

Cook Time

10-12

Portion(s)

2

Difficulty



Method

Photo credit: G. Drakopoulos - Food Styling: T. Webb

- Preheat oven to 200* C (390* F) Fan.
- In a mixers bowl, add the flour, sugar, yeast and water. Whisk to combine completely and beat for 1-2 minutes with the hook attachment
- Add the oil and salt and continue to beat for 8-10 minutes, until you have a smooth dough.
- Remove the bowl from the mixers stand and add the walnuts and anise.
- Gently fold with a spatula, until all of the walnuts and anise are well distributed within the dough.
- Cover with a towel and let it rest and rise until it doubles in size. This may take about an hour.
- When ready, transfer dough to a working surface. Press down on it to release the air and knead for a few minutes.
- Brush it with some oil and place back in the bowl.
- Cover with some towels and allow it to rise a second time.
- When ready, divide the dough in half to make 2 small wreaths.
- Divide each piece of dough into 3 equal parts. Shape two pieces into long cords. Braid them into a wreath.
- Shape the third piece into two cords and create a cross. Place the cross in the hole at the center of the wreath, attaching the ends to its circumference.
- Place the dyed egg in the center of the cross to make give it its shape, remove it and set it aside until needed.
- Repeat the same process for the second wreath.
- Place both bread wreaths in a baking pan lined with parchment paper. Sprinkle with sesame seeds and let the dough rise again for about 30 minutes.
- Bake for 45-50 minutes.
- When ready, place a boiled, dyed egg in the center of the cross, where you have created its shape earlier.

Ingredients

Makes 2 bread wreaths or 1 large one

- 1 kilo hard flour, + extra for kneading dough
- 60 g granulated sugar
- 18 g yeast
- 550-600 ml water, at room temperature
- 50 ml olive oil
- 20 g salt
- 100 g walnuts
- 30 g anise
- sesame seeds, for sprinkling
- 1-2 eggs, dyed, for decorating

Διατροφικός πίνακας

Nutrition information per portion

445 Calories (kcal)	13.0 Total Fat (g)	1.9 Saturated Fat (g)	67.0 Total Carbs (g)
22%	19%	10%	26%
5.6 Sugars (g)	14.0 Protein (g)	3.5 Fibre (g)	1.7 Sodium (g)
6%	28%	14%	28%