



Greek cross-shaped bread

20'
Hands on

90''
Hands off

40'
Cook Time

6-8
Portion(s)

2
Difficulty



Ingredients

- 250 g water, lukewarm
- 8 g yeast
- 50 g granulated sugar
- 20 g olive oil
- 500 g hard flour
- 1/2 teaspoon(s) ginger
- 1/2 teaspoon(s) cinnamon
- 1/2 teaspoon(s) anise, ground
- 1 teaspoon(s) salt
- 1 egg yolk, diluted with 1 tablespoon water
- 30 g sesame seeds

Διατροφικός πίνακας

Nutrition information per portion

305 Calories (kcal)	6.2 Total Fat (g)	1.1 Saturated Fat (g)	52.0 Total Carbs (g)
15%	9%	6%	20%
6.6 Sugars (g)	9.4 Protein (g)	2.5 Fibre (g)	0.63 Sodium (g)
7%	19%	10%	11%

Method

- In a mixer's bowl add the water, the yeast, the sugar, and mix with a hand whisk until the sugar and the yeast are dissolved.
- Add the olive oil, the flour, the ginger, the cinnamon, the anise, the salt, and beat with the hook attachment at medium-high speed, for 3-4 minutes, until there is an elastic dough.
- Transfer the dough to a floured bowl, sprinkle a little flour on top, cover with plastic wrap and set aside for 1 hour to double in volume.
- Transfer the dough to your working surface and roll it out into a sheet 30 cm in diameter, dusting with flour.
- With a pizza cutter, cut the dough in a snail shape and spread it on your working surface. Braid it in a cross shape and transfer to a [baking pan](#) lined with parchment paper. Cover with a tea towel and let it rise for 30 minutes.
- Preheat the oven to 180° C (350° F) set to fan.
- Spread the egg wash over the whole surface of the dough, sprinkle with the sesame seeds, and bake for 40 minutes.
- Remove and serve.