



Greek sweet bread with white chocolate and chestnuts

2 hours 30
minutes

Hands on

2 sweet
breads

Portion(s)

2
Difficulty



Method

- In a mixer's bowl, add the water, yeast and 2 tablespoons from the flour.
- **Whisk** until you create a porridge. Let it rest for 10-15 minutes.
- Add the flour, 100 g of granulated sugar, eggs and last add 50 g of the butter.
- In a food processor add the 60 g of granulated sugar, mahlab, mastic and cardamom pods. Beat for 2 minutes, until the mastic has completely broken down.
- Transfer mixture to mixer and add the orange zest.
- Beat with the hook attachment for 2-3 minutes on low speed and then for another 10-15 minutes on high speed.
- Then, add the remaining 50 g of butter and a pinch of salt.
- Beat for another 2 minutes until strands are created in the dough.
- When all of the butter has been absorbed, remove the mixer's bowl from stand.
- Transfer dough to a **bowl** and dust it with some flour. Cover with plastic wrap and set aside to rest and rise for 1 - 1 ½ hours, until it doubles in size.
- When ready, **cut** the dough in half and cut each half into 4 smaller pieces.
- On a clean working surface, use your hands to roll it out into long strips that are 30 cm each.
- Using a rolling pin, roll out each strip to make it wider, 4-5 cm so that it can be filled.
- Use a small spoon to spread the **chestnut puree** along each strip's length. Each strip can hold about 2-3 tablespoons of the filling.
- Roll each strip so that the filling is covered.
- Press down on the edges and roll again.
- Create a braid using all 4 filled rolls and connect all of the ends.
- In order to create the braid, number each strip in order, from 1 to

Ingredients

- 100 g milk
- 60 g lukewarm water
- 18 g yeast
- 500 g extra strong white flour
- 160 g granulated sugar
- 2 eggs, medium
- 7 g mahlab
- 2 g mastic
- 5 g cardamom pods
- grated zest from 1 orange
- 100 g butter, softened at room temperature
- pinch of salt
- 500 g [chestnut puree](#)
- 1 egg yolk, diluted in 1 tablespoon water (egg wash)
- 340 g white chocolate couverture, melted
- 30 g dark chocolate couverture, melted

Διατροφικός πίνακας

Nutrition information per 100 gr.

387 Calories (kcal)	14.0 Total Fat (g)	7.7 Saturated Fat (g)	58.0 Total Carbs (g)
19%	20%	39%	22%
31.0 Sugars (g)	6.7 Protein (g)	2.7 Fibre (g)	0.13 Sodium (g)
34%	13%	11%	2%

4.

- Place dough strip 4 over strip 2.
- Strip 1 over strip 3 and strip 2 over strip 3.
- Repeat the same process in the same order as many times as necessary to create the braid. You will make 2 braided sweetbreads in this way.
- Set them aside to rise for 30 minutes.
- Preheat oven to 150* C (300* F) Fan.
- To make the egg wash, dilute the 1 egg yolk with 1 tablespoon of water and **brush** over the sweetbreads.
- Bake for 45-60 minutes.
- When ready, remove from oven and allow it to cool completely.
- Then, brush the surface with melted white chocolate.
- Drizzle with melted dark chocolate, creating lines over the sweet bread.
- Allow to cool and serve.