



Gluten-free Greek sweet bread - Tsourekí

40'
Hands on

90 minutes'
Hands off

35'
Cook Time

12-16
Portion(s)

3
Difficulty



Method

- In a **bowl** add the flour, the xanthan gum, the salt, and mix with a spoon.
- In a mixer's bowl add the yeast, the water, the sugar, and whisk until the yeast is dissolved. Set aside for 10 minutes to activate the yeast.
- At the same time, in another bowl, whisk the olive oil with the eggs until homogenized.
- Pour the egg mixture into the mixer's bowl and beat with the paddle attachment at medium speed for about 2 minutes.
- Add the dry ingredients in batches, and beat for about 5 minutes until there is a uniform mixture.
- If the dough sticks to the sides of the bowl, turn off the mixer and scrape the sides of the bowl with a spatula. Keep beating for 1 more minute.
- Transfer the dough to a lightly greased bowl and cover with plastic wrap.
- Leave it at room temperature for 1 hour until it slightly rises.
- Divide the dough into two pieces. You will prepare 2 tsourekia.
- Cut each half into four even pieces and shape them into strips, about 50 cm each.
- In order to create a beautiful braid, connect firstly all the ends of the strips. It will help you give each strip a number, 1-2-3-4.
- Fold the 4 dough strip over the 2 dough strip.
- Dough strip 1 over dough strip 3, and strip 2 over strip 3.
- Repeat this process as many times as necessary to create a beautiful braid.
- Transfer to a **baking pan** lined with parchment paper and follow the same process for the second tsourekí.
- Preheat the oven to 170° C (340° F) set to fan.
- Cover the tsourekia with a tea towel and let them rise for about 30 minutes.
- Brush them with the egg wash and sprinkle the almond slivers on top.
- Bake for 30-35 minutes until the tsourekia are golden.
- Remove the baking pan from the oven, let the sweet breads cool, and serve.

Ingredients

- 600 g gluten-free flour
- 1 teaspoon(s) xanthan gum
- 1 teaspoon(s) salt
- 7 g yeast, gluten-free
- 250 g water
- 120 g granulated sugar
- 50 g olive oil
- 4 eggs, medium
- 1 egg yolk, diluted in 1 tablespoon water
- 2 tablespoon(s) almond slivers

Διατροφικός πίνακας

Nutrition information per portion

234 Calories (kcal)	6.0 Total Fat (g)	1.0 Saturated Fat (g)	40.0 Total Carbs (g)
12%	9%	5%	15%
8.3 Sugars (g)	4.3 Protein (g)	2.0 Fibre (g)	0.54 Sodium (g)
9%	9%	8%	9%