



Coffee Sweet Bread

30 minutes

Hands on

2

Portion(s)

2

Difficulty



Ingredients

- 150 g water
- 15 g yeast
- 500 g hard flour
- 1 1/2 tablespoon(s) granulated sugar
- 1 1/2 g mastic
- 10 g mahlab
- 150 g honey
- 100 g butter
- 50 g butter, cold
- orange zest, of 1 orange
- 2 vanilla pods
- 1 pinch salt
- 2 eggs
- 1 tablespoon(s) cocoa powder
- 1 tablespoon(s) coffee, instant, powder
- egg white, for brushing

For the glaze

- 100 g heavy cream 35%
- 150 g white chocolate couverture, finely chopped
- 1 tablespoon(s) coffee, instant, powder
- 10 g coffee grains, to decorate

Method

- In a mixer's bowl, add the water, yeast and 2 tablespoons of flour.
- Mix with a spoon and gently cover with the remaining flour.
- Set it aside for about ½ an hour to allow the yeast to activate. It will be ready when you see the bubbles rise out of the flour.
- In the meantime, beat the sugar along with the aromatics (mahlab and mastic) in a food processor until they are finely ground. You can also do this with a mortar and pestle.
- Transfer to a pan and add the honey, 100 g of butter, orange zest, vanilla and pinch of salt. Heat over very low heat until the butter melts. Make sure it doesn't burn; you just want it to become warm.
- When ready, remove from heat and add the eggs. Mix lightly and add the mixture to the mixer.
- Beat on low speed with the hook attachment, until the dough comes together and starts to pull back from the sides of the bowl.
- At the very end, add the 50 g of chilled butter in pieces while the mixer is beating.
- As soon as the last piece of butter has been absorbed, remove half of the dough from the mixer's bowl, cover with a kitchen towel and set it aside to rise.
- To the other half of the dough left in the mixer's bowl, add the cocoa powder and coffee.
- Beat until completely incorporated and transfer to a separate bowl, cover with a kitchen towel and set it aside for about 1-2 hours to rise also (not in a warm place).
- When ready, divide each dough in half. You should have 2 pieces of white dough and 2 pieces of dark dough.
- Roll each piece into a long rope and create a braid with all 4 pieces.
- Allow it to rise for 20-30 minutes.
- Preheat oven to 180* C (350* F) Fan.
- When ready, brush with some egg white and bake for 20-30 minutes.
- When ready, allow it to cool and serve with glaze and instant coffee granules.

For the glaze

- Heat the heavy cream in a saucepan over medium heat until it has almost come to a boil.
- Finely chop the white chocolate in a bowl and pour the hot heavy cream over it.
- Let it soak for 1 minute and then stir with a plastic spatula until the chocolate melts completely and you have a smooth mixture.
- Add the coffee and mix.
- Drizzle the glaze over the sweet bread creating decorative lines.
- Sprinkle with coffee granules and serve.

Διατροφικός πίνακας

Nutrition information per 100 gr.

372 Calories (kcal)	17.0 Total Fat (g)	9.9 Saturated Fat (g)	47.0 Total Carbs (g)
19%	24%	50%	18%
18.0 Sugars (g)	7.5 Protein (g)	2.1 Fibre (g)	0.13 Sodium (g)
20%	15%	8%	2%