




Easter Dove






A recipe of schweizerbrot.ch

Preparation

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|  | Time required | approx. 210 minutes |
|  | Difficulty | High - For professionals |
|  | Portion size | 1 Easter Dove |

Features

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|---|-----------------|-----------------------|
|  | Dish | Dessert - Easter Dove |
|  | Typical product | Eggs - 0 km |
|  | Suitable in | Spring - Easter |

INGREDIENTS

Pre-dough

- 150 g white flour
- 125 g of water
- 15 g of yeast

Dough

- 1 x pre-dough
- 350 g of white flour
- 125 g of milk
- 15 g of yeast
- 75 g of sugar
- 6 g of salt
- 50 g of egg yolk
- 0.5 teaspoons of vanilla sugar
- 1 tablespoon of orange blossom water
- 75 g of butter
- 75 g of candied orange and/or lemon according to taste

Icing

- 25-35 g of egg white
- 20 g of sugar
- 70 g of almonds, finely ground

Easter Dove

PREPARATION

1. Mix the ingredients for the pre-mixture and work it until finely kneaded. Leave to rest for 1 hour;
2. Place the dough, flour and yeast in a large bowl. Add the milk, orange blossom water, sugar and vanilla sugar and mix until a dough is obtained;
3. Add salt and continue kneading;
4. Gradually add the egg yolk and then the butter. Knead everything well (about 10 minutes);
5. When the consistency of the dough is smooth, add the fruit;
6. Cover the bowl with a cloth (or plastic wrap). Let the dough rest until it is twice as large;
7. Form an Easter dove and place it on a baking tray covered with baking paper. Let the dough rise again for another 20-30 minutes;
8. Mix the ingredients for the icing well and gently brush the surface of the dove. Place a few whole almonds on the icing;
9. Place in the lower part of the oven preheated to 180 °C (upper/lower heat) and bake for 35-40 minutes;
10. Sprinkle the dove with icing sugar once out of the oven.