

Easter Dove



A recipe of schweizerbrot.ch

Preparation

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

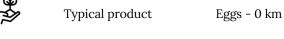
Features

Dish

Suitable in



Dessert - Easter Dove



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



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;
- 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;
 Mix the ingredients for the icing well and gently brush the surface
- 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.

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