



# EASTER/ CHRISTMAS BREAD

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- *Budapest style* -



## Ingredients

- ⦿ 1 kg regular flour
- ⦿ 10-15 dkg butter
- ⦿ 1 egg + 1 egg yolk
- ⦿ 5 dkg yeast (regular, not powder)
- ⦿ 5-6 dl milk
- ⦿ Half package of raisins
- ⦿ Grated rind of 1 lemon
- ⦿ A pinch of salt



Add the yeast to 1 dl of warm (not hot) milk in a mug (you can also optionally add some of the sugar to the milk, but not necessary). Let it sit until frothy, about 8-10 minutes. When it fills the mug add it to the flour. I usually warm up the flour in the microwave a little bit beforehand, make a small dip in the middle, and pour the milk-and-yeast mixture there (see the picture). Now you can add the rest of the ingredients. The milk and butter should be warm and melted, but not hot. Now it's time to mix it, I usually do it with a mixer. If you find it too tough, add some extra milk. The resulting dough is quite sticky but tastes fairly good :-)

Now let the dough raise at a warm place for a minimum of 30 mins until it approx. doubles its size. Then pour some flour on the top of it and gently place it on a lightly floured surface.

### Tips:

Raisins can be replaced (fully or partially) by any other candid fruit, nuts, or whatsoever you find suitable. To raise the dow you may use the oven heated up to approx. 40 °C. Be careful when preparing the dough, it should never get neither cold, nor hot. The best is, if it's warm in the whole kitchen :-)





Divide the dough into two equal parts and roll them by hands into U-shaped approx. 60 cm long ropes. Then cross the two ropes and braid them together as shown in the picture. Constantly use some flour when it gets sticky. Pinch the free ends and place the dough on baking paper. Now let it rise for another 30 minutes (it approx. doubles again).



Use the yolk of the egg to brush the dough with. The best is if you do 2-3 times consecutively letting it dry between the steps. Now it's time to put it in the 200 °C hot oven and bake it until it gets ready (takes around 40 minutes). If the bread is ready I suggest to taste it immediately!



### *Tips:*

Some ovens tend to over-bake the top, in such a case use an aluminium foil to cover and protect it.

Pro tip: Braid the dough already on the baking paper, then you don't have to move it around (usually you need more than two hands for that).

*Enjoy!*

