



Braided Easter Bread with Chorizo

1 Peel the skin off the chorizo and cut into small cubes. Melt the butter in a small saucepan, then add the sausage cubes and saute for about five minutes over medium heat. Set aside and let cool off.

2 Crumble the fresh yeast into a bowl, add sugar and lukewarm water, then stir until everything has dissolved.

3 Mix the flour together with the salt in either a big bowl or the bowl of your food processor/ KitchenAid. Now add, one after another, the yeast water, the eggs and the liquid (yet cooled off) butter together with the chorizo cubes and knead on low level or by hand until you receive a smooth and elastic dough. After two or three minutes of kneading the dough should come together beautifully and the sides of the bowl should be clean, otherwise add flour by the tablespoon. Shape the dough into a ball and let rise in a lightly oiled bowl tightly covered with cling-film (in a warm and draft-free spot) until the dough has doubled its volume (about 1 hour).

4 Preheat the oven to 200°C (390 °Fahrenheit). Depending on your desired bread (do you want to bake a three, four or even six strand bread?), divide the dough into equally sized portions and roll into even ropes on your work surface. Gather and press the ends together, then braid the strands (if you need help you may want to check out these braiding instruction videos [here](#) or [here](#)). Lightly tuck both ends underneath the bread to ensure a nice and even look. Place on a parchment paper lined baking sheet and let rise - covered with a kitchen towel - for 30 more minutes.

5 Beat the egg yolk and milk together and generously brush the loaf with it. Bake on middle level (or one below) for 25 to 30 minutes until



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Recipe source: own creation

Active time: ~30 minutes, rising: ~1,5 hours, baking: 25-30 minutes

Ingredients (yields 1 loaf):

- *
- * 75g chorizo (Spanish sausage)
- * 75g butter
- * 20g fresh yeast
- * 1/2 tsp sugar
- * 125 ml lukewarm water
- * 500g all-purpose or bread flour (type 550)
- * 1 - 1 1/2 tsp fine sea salt
- * 2 eggs (medium)
- * 1 tbsp vegetable oil (e.g. sunflower)
- * 1 egg yolk
- * 1 tbsp milk



golden brown. Cover with aluminium foil, if the breads gets too dark too quickly.



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