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Easter plait of yeast

predough

1 P dry yeast or 1/2 cube yeast

25 g sugar

200 g flour

250 ml water

Other ingredients

75 g sugar

1 P vanilla sugar

10 g salt

2 yolks

100 g clarified butter

300 g flour

Filling

200 g raw marzipan paste

200 g gem. almonds

1 orange, juice and abrasion

2 tablespoons of milk

50 g sugar

50 g white chocolate

some vanilla paste

For coating

1 egg

2 tablespoons of milk

flaked almonds

INSTRUCTIONS

Make a pre-dough with sugar, flour, water and the yeast and let it rest for about 15-20 minutes. Add the remaining ingredients for the dough and knead a soft yeast dough. Put the yeast dough into a bowl, dust with some flour and let it rest for about 45-60 minutes. For the filling, mix the ground almonds well with the marzipan. Grate the orange, then halve and squeeze it. grate the white chocolate. Add the juice and the zest to the marzipan mixture, also add the egg, white chocolate and sugar and mix everything into a spreadable mixture. Preheat the oven to 200 C°. Prepare a baking tray and line it with baking paper. Roll out the dough into a rectangle and spread the filling on it. Roll up the dough from the long side and make a longish cut in the middle. Place the two pieces over each other again and again and form a plait. Place the yeast plait on the baking tray. Bake at 200 C° for about 20 minutes.