

“TEACH AND LEARN OUTSIDE THE WALLS THROUGH PLAYING”

Tsoureki Recipe

Ingredients:

700 gm of bread flour
250 gm of sugar
150 ml of water
70 gm of melted cow's butter
Juice from one orange
18 gm (or 2 sachets) of dried yeast
Zest of 1 orange
2 eggs (kept at room temperature)
1 tbsp of vanilla extract
½ tsp of mastic
½ tsp of mahleb
½ tsp of ground cardamom
½ tsp of salt
1 egg white for glazing the tsoureki
Almond silvers for garnish



Instructions

1. In a bowl, put lukewarm water. Make sure that it is not too warm, or the yeast's effect will be dampened. Add one spoon of sugar, then the yeast, and stir them well. Add two spoons of flour. Then, cover the mixture and let it settle for 1 hour. This will activate the yeast and cause the dough to rise.



2. In a separate bowl, blend the sugar with the melted butter and eggs. Into the same bowl, add and mix the vanilla, cardamom, mahleb, orange zest, salt, and orange juice.



3. After the mixture with the yeast has risen, add the rest of flour and slowly mix in the ingredients from the other bowl. Continue doing so until the dough is malleable and a little sticky.



- Cover the dough and place it in a warm environment for about 3 hours; that is, until the dough has doubled in size.
- Once the dough is ready, split it into separate 200-gm balls (you will most likely need 3). Roll the balls into strips and braid them together.



- Let the braided dough rise for another 30 minutes. Glaze the dough with melted butter and the egg white. Then, garnish the top with almond silvers.



- Bake at 180°C, in a preheated oven, for about 30 minutes, depending on the oven.



Have fun! 😊

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WALLS with PLAY



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