



Braided Easter Bread with Pistachio and Cranberry Filling



DIFFICULTY: INTERMEDIATE



COOKING TIME: 35 - 40
MINUTES



SERVES: 6

Ingredients

500 g flour
1 package baking powder
250 g low-fat quark
115 ml milk
120 g confectioner's sugar
100 ml sunflower oil
80 g dried cranberries
1 orange
200 g pistachios
100 g butter (melted)
1 egg yolk
4 tbsp orange marmalade
4 tbsp water
salt
flour (for dusting)
chopped pistachio (for garnish)

Method

In a bowl, mix flour, baking powder and a pinch of salt. Add quark, most of the milk, half of the powdered sugar and oil, and mix everything with a stand mixer with a dough hook until a smooth dough forms. If the dough is too sticky, add some more flour and mix. Cover the dough with a kitchen towel and set aside.

For the filling, coarsely chop cranberries. Zest orange to yield about 1 tsp zest, then halve and juice orange to yield 2 tbsp juice. In a food processor, add pistachios and coarsely blend. Add softened butter, orange zest, orange juice and remaining powdered sugar. Blend to a paste until it has a porridge-like consistency.

Roll out the dough on a lightly floured surface to a rectangle about 30 x 60 cm. Spread the filling evenly over the dough and sprinkle with cranberries, leaving a 2 cm border.

Preheat the oven to 175°C Circo Therm®. Now roll up the dough from the long edge to form a log. Dust with a little more flour to prevent sticking. Then cut the roll in half lengthwise in the middle. Turn both halves with the cut side up and place them alternately on top of each other so that they are braided together. Make sure that the cut sides always face up. Pinch the ends together and now form the braid into a wreath.

Place the wreath on a baking sheet lined with parchment paper. In a small bowl, mix egg yolk with remaining milk, and brush the dough. Bake the bread in the oven for approx. 35–40 min. until golden brown. Meanwhile,

heat the orange marmalade on Induction Hob heat setting 5 for approx. 2–3 min. with water to make a syrup. Brush the still hot braid with the orange syrup and sprinkle pistachios to garnish. Let cool and enjoy.

Notes
