



Pane di Pasqua - Italian Braided Sweet Bread Wreath

by Colette Christian



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Ingredients

- 350g All Purpose Flour
- 8g Instant yeast, preferably Osmotolerant (SAF Gold)
- 152g Milk (80 degrees)
- 50g Eggs (1 each)
- 18g Egg yolk (1 each)
- 57g Sugar
- 57g Butter, softened
- 8g Salt
- Zest of one orange or lemon
- 2g Orange or lemon extract or fiori di Sicilia
- **Egg wash:** 1 egg beaten with a pinch of salt until completely smooth
- 5 hard boiled eggs, dyed in Spring colors.
- How to Hard boil the eggs for the wreath. Place eggs in a saucepan and cover with water. Bring to a rolling boil. Cook at a rolling boil for 7 minutes, then move to an ice bath. Then dye in a range of colors.
- **Flat icing:** recipe follows
- Sprinkles
- **Equipment:** Stand mixer fitted with a dough hook, spatula or bowl scraper, paste brush, ruler

Flat Icing Recipe

- 255g powdered sugar, 57g milk and 28g melted butter and 4g vanilla extract.
- Whisk all ingredients together in a medium bowl until smooth.



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Instructions

1. Combine the milk and the yeast in the bowl of a stand mixer, fitted with the dough hook, stir for 10 seconds and let sit for 5 minutes.
2. Add eggs, flour, sugar, zest, extract and mix for 1 minute on low speed. Then add softened butter and mix on low until butter disappears - about 1 minute.
3. Then increase speed to medium low and mix for 5 minutes.
4. Remove the dough to a buttered bowl, cover with plastic wrap and let bulk ferment for one hour or until double in size.
5. Gently degas the dough and divide into three equal pieces. Preshape into a short cylinder. Cover and let sit for 8-10 minutes.
6. Roll each piece of dough into a 20"-22" strand.
7. Braid the ropes together, and connect the two ends to form a wreath.
8. Arrange the eggs evenly around the braid, make sure they are tucked in.



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9. A small pan or glass can be put into the middle of the braid to retain the center. Remove before baking.

10. Cover the braid with a piece of plastic wrap or slide into a proofing bag.

11. Preheat the oven to 375 degrees.

12. Let proof, at room temperature until the braid has risen about a third and there is no springback when the sides of the wreath are gently squeezed. The dough will look lighter in texture.

13. Egg wash and bake at 375 for 15 minutes then reduce heat to 350 and bake for 15-20 more minutes until it is a beautiful golden brown.

14. Let cool slightly and ice carefully with flat icing and sprinkle the top of the icing with sprinkles.



