



Easter Bread with Delicious Vanilla

🕒 120–160 Min   

Preparation

- 1 Lightly crush the anise in a pestle and mortar and mix with the white wine. Fill a screw-top jar with the anise wine allow to infuse overnight (not in the fridge!) and strain.
- 2 Mix the flour with the salt, then heat the milk until lukewarm. Crumble the yeast into a small bowl and stir in 1 tbsp. of the sugar, 2 tbsp. of the lukewarm milk and 2 tbsp. of flour until it forms a thick starter dough. Lightly dust with the flour and cover with plastic wrap. The starter dough is ready when it has noticeably risen.
- 3 Meanwhile, melt the butter in the rest of the milk and stir in the sugar and the pulp of a vanilla pod.
- 4 Add the anise and the milk and butter mixture to the starter dough and knead until smooth. Lightly dust the dough with flour and allow to prove in the bowl covered with plastic wrap for one hour.
- 5 Whisk the egg with the milk and put to one side for coating. Preheat the oven to 175°C (347°F) using the convection oven setting.
- 6 Cut portions weighing around 100 g out of the risen dough and use the palm of your hand to pull it against the work surface and shape into balls. Place the balls on two trays lined with baking parchment and coat with the egg and milk mixture. Allow to rise for 30 minutes.
- 7 Use scissors to make three deep cuts in the dough and bake for 15–20 minutes until golden brown.

Ingredients 4 Portions

♦ = Kotányi Produkte

125 ml	White wine
500 g	Wheat flour
125 ml	Milk
75 g	Butter
75 g	Sugar
0.5 piece	Yeast
2	Egg yolks
0.5 tbsp.	Salt
5 g	♦ Anise, Whole
0.5 piece	♦ Bourbon Vanilla Pods, Whole
To coat	
1	Egg
2 tbsp.	Milk

