



**CHALKIDIKI  
FLOUR MILLS SA**



**QUALITY CONTROL LABORATORY**

*traditional quality*

## **Easter Sweet Bread “Tsoureki”**

	<b>Ingredients</b>	<b>Quantity</b>
1	Flour “Tsoureki” mix	1000 g
2	Water	300 g
3	Yeast	60 g



### **PROCEDURE**

Add all the ingredients into the mixer. Mix in the spiral mixer for 2 minutes at slow speed and for 9 minutes on high to develop a smooth, fluffy and non-sticky dough.

Let the dough rest for 5 minutes.

Cut into pieces of 600 gr (approx.).

Rest the dough for another 20 minutes.

Shape into braids, put them on the oven loaders and -immediately- proof at 37° C with 72% humidity for 35-45 minutes (approx.)

Brush with whisked egg and bake at 170° C for 25' (approx.) with the tupper open.

