

Cudduri di Pasqua

Easter Bread Rings with Coloured Eggs

Ingredients:

- 2 eggs (plus 6 more coloured but still raw. Do not use hard boiled eggs)
- 2 tablespoons butter
- 2/3 cup milk
- 3 cups good quality all purpose flour (bread flour is better if you have it)
- 1/4 cup sugar
- 1 teaspoon sea salt
- 2 1/2 tea spoons dry yeast
- 1 cup icing sugar
- 4 table spoons milk
- 1 teaspoon vanilla
- coloured sprinkles for decoration (optional)



Directions:

Heat milk and butter gently in a small saucepan just until butter melts. Remove from heat and place in the bread machine pan. Beat eggs, just to break the yolks, then add to the milk and butter in pan, then add the dry ingredients, flour salt and sugar make a well in the centre of the dry ingredients and add the yeast set the machine for dough and press start. when it finishes kneading it should be very soft and pliable, but not sticky. If it is very wet or very sticky add a little more flour and let it knead again. Let it rise or prove until double.

Place the dough on to a lightly floured surface and knead gently, then cut into a six or more equal pieces. Cut each of the six pieces in half and roll out to about 23cm long. It does not have to look pretty at this point. Pinch one end together. Now twist the two ropes together. Again, it won't look very pretty but it is OK, pinch the other end together. Next join the ends to each other to form a ring, twisting as necessary to keep the ropes from undoing themselves, place a coloured egg into the centre of the ring. If you'd like to make one large Easter Egg ring, do so by using all of the dough to make one large twisted ring.

Afterwards place the eggs nestled evenly into the dough. Place the ring into a baking tray and continue with the rest of the dough and the eggs. Once you have made six or more , place them in a slightly warm oven to rise for about one hour. After they have risen, remove from the oven and turn the heat to 175°C. When the oven is at the correct temperature bake the rings for 20 to 25 minutes or until golden brown, turning the tray midway through baking if necessary for even browning.

Remove from tray and place the East Bread rings on a cooling rack to cool. Mix together in a bowl icing sugar, vanilla and milk to make a slightly running glaze. Glaze the rings adjusting with more sugar or milk for correct consistency. The glaze should slowly drip down the side of the rings. Sprinkle with coloured sprinkles if so desired, and allow the glaze to harden dry before serving.

See not difficult at all!!!! Happy Easter!

This recipe is taken from the cooking book “**Cucina di Casa Nostra**” - Giulia Biviano



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