

Christopsomo

Makes 8 servings



This Greek Christmas bread is decorated with walnuts symbolizing good fortune. It contains orange rind, cinnamon and cloves - warm flavours associated with Christmas.

Ingredients (allergens in bold)

- 225g strong plain **white flour**
- 1 x 7g sachet easy blend microfine dried yeast
- 1 level teaspoon caster sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 150ml **milk**
- grated zest of ½ orange
- 25g **butter**
- 1 **egg yolk**
- a little extra **flour** for dredging
- 1 dessertspoon icing sugar

For the glaze:

- 1 egg white
- 8 walnut halves

Method

1. Put the flour and yeast in the mixing bowl. Add the sugar, cinnamon and ground cloves. Mix thoroughly.
2. Gently heat the milk, 25g butter and orange zest in a small pan until the butter is melted but the milk is only just warm.
3. Add the egg yolk to the warm liquid and whisk it in using the fork. Add all the liquid to the dry ingredients in the mixing bowl.
4. Mix to a soft dough. Knead the dough thoroughly until it is smooth and springy. You may need to flour the work surface to prevent the dough sticking.
5. Cut off 50g of the dough and set aside. Shape the remaining dough into a round loaf.
6. Cut the 50g piece of dough in half and roll each piece into a 8 cm rope. Cut through each rope at either end along one-third of its length. Place the two ropes in a cross on top of the loaf, then curl each cut end into a circle, in opposite directions.



Equipment

- mixing bowl
- wooden spoon
- teaspoon
- grater or microplane
- measuring jug
- small saucepan
- small bowl
- fork
- flour dredger
- knife
- pastry brush
- baking tray

Continued overleaf

-
7. Place a walnut half inside each circle. Brush the loaf with egg white. Heat the oven to 200°C/Gas Place the loaf on a baking tray. Set aside in a warm place to rise to approximately twice its size.
 8. Bake the loaf for 25 minutes until well-risen and golden brown

Recipe notes and tips

- To test if the loaf is cooked, lift it off the baking tray with a clean cloth, turn it upside-down and tap the base. If cooked it should make a hollow / muffled sound.
- Perfect for serving / selling at a Christmas food fair.