



Easter folar (Easter bread)



Categoria

Receitas de Páscoa



Tempo de preparação

Rápido



Dificuldade

Médio



Custo

Intermediate



Com quem?


With family



Nº de pessoas

4 pessoas

Ingredientes

 50ml Gallo Extra-Virgin Olive Oil Reserve

- 600g flour with yeast
- 140ml warm milk
- 2 egg
- 1 yolk
- 100g brown sugar
- 1 dessert spoons of cinnamon powder
- 1 teaspoons of fennel
- 100ml port wine
- 1 lemon zest
- 100g laminated almonds
- 50g sugar

1

Mix all ingredients in a mixer until you get an uniform batter.

2

Then, line a tin with backing paper greased with a bit of olive oil, pour the batter and put in the oven for 30-40 minutes at 180°C.

3

After this time, stick a toothpick in the centre of the folar. If, when you remove it, the toothpick is dry, the folar is ready; if it has batter in it, leave in the oven for a bit longer, regularly controlling the cooking with the toothpick. After this time, stick a toothpick in the centre of the folar. If, when you remove it, the toothpick is dry, the folar is ready; if it has batter in it, leave in the oven for a bit longer, regularly controlling the cooking with the toothpick.

4

Sauté the almonds in a non-stick pan and when they are hot, add the sugar to caramelize.

Produtos utilizados



Reserve

Extra Virgin Olive Oil



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