

Winter bread with apricots and cranberries

- a recipe in collaboration with Greet from The Hungry Heart

50g milk

13g fresh yeast

25g flour

250g flour

2 eggs

5g salt

zest of 1 orange

30g sugar

160g cold butter in cubes

100g cranberries

100g apricots

juice of 1 orange

dash of cognac

1. Heat the 50g of milk until it is slightly warmer than lukewarm. Mix it with the fresh yeast and 25g flour. Mix this into a kind of porridge and cover with plastic foil. Let the porridge rest for 15 minutes until the yeast is activated.
2. Put all the other ingredients (except the butter) in a mixing bowl and knead it together with the yeast porridge into a firm dough. If you are kneading the dough in a food processor with a dough hook, it is best to do this at medium speed for 8 minutes.
3. Then you can start adding the butter cubes. Do this one cube at a time and wait until the butter has been fully incorporated into the dough. This can easily take 10 minutes.
4. When all the butter has been incorporated, knead the dough for another minute. Then cover the mixing bowl with plastic foil and put the dough in the fridge overnight.
5. After putting the dough in the fridge, chop the dried apricots and add them to the cranberries. Pour the juice of 1 orange and a dash of cognac over the dried fruit. You can also leave out the cognac and use the juice of 2 oranges.
6. Leave the fruit to marinate overnight in the fridge.
7. The next day, get rid of the excess moisture from the fruit and let the fruit drain on kitchen paper.
8. Prepare a springform pan lined with baking paper. Roll out the dough into a rectangle about 1 cm thick. Spread out the fruit over the dough and roll it up into a thick sausage. Make a shallow cut along the length of the sausage.
9. Roll up the sausage like a snail shell and place it in the baking tin. You can now see part of the filling through the cut.



10. Cover the bread with a towel and let it rise for another hour until it has doubled in volume. Brush the bread with beaten egg and bake for 40 minutes at 180°C degrees. Leave to cool completely on a wire rack.

