

Easter Nests



INGREDIENTS

- 500 g plain flour
- 30 g fresh yeast
- 250 ml lukewarm milk
- 50 g butter
- One egg
- Pinch of salt
- 50 g castor sugar
- One egg yolk, beaten
- 18 eggs (hard-boiled)

DIRECTIONS

1. Sift flour into a bowl and form a well in the center.
2. Cream the yeast with a little milk then add the rest of the milk. Pour into the well and sprinkle over a little of the flour. Cover and leave to stand in a warm place for 15 mins, until it is frothy.
3. Melt the butter, beat with the egg, salt and sugar and work into the flour and yeast mixture to obtain a dry dough; make 50 g pieces and with floured hands form into balls.
4. Roll balls into 50 cm length, twist to form spirals, form into a circle and knot the ends (see picture).
5. Place the nests on a greased baking tray, brush with the beaten egg yolk and place one egg (still in shell) into the center of each nest.
6. Leave to stand for 10 mins.
7. Preheat the oven to moderately hot 200 degrees C and bake the Easter Nests for 15-20 mins (without the egg). After baking, decorate the (boiled) egg using watercolors, colored pencils, or felt-tip pens.