

#MYCORTINA

TYPICAL RECIPES

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Brazorà,
The sweet focaccia of
Cortina's tradition



Ingredients

210 ml milk

18 g brewer's yeast

1 tbsp honey

500 g all-purpose flour

1 egg

1 egg white

Grated zest of 1 lemon

1 tsp vanilla extract

1 yolk

1 tbsp milk

Sprinkles



Method

Melt the yeast and honey in warm milk.

Pour into a bowl and add all the other ingredients but the yolk, the tablespoon of milk and the sprinkles. Knead in the bowl and then continue on a pastry board until you obtain a soft but firm dough.

Put it back in the bowl, cover it with film and leave it to rest until its size doubles (roughly 2h30).

Divide the dough in three parts and roll them into three 2-cm-thick ropes and braid them into a wreath. Put it on a baking tray with baking paper.

Cover it and let it double in size again.

Warm the oven at 200°C (390°F).

Method

Mix the yolk with one tablespoon of milk, paint the surface of the braid with the mixture and pour the sprinkles. Put into the lower part of the oven to bake for 10 minutes.

Move to the central part of the oven and lower the temperature to 180°C (360°F). Cook for another 20-25 minutes and leave to cool. (Tipo: if the brazerà becomes too dark while baking, cover it with aluminium foil).

*Recipe and photos by
www.onecakeinamillion.com*

