Easter folar (Easter bread)

Categoria	*Tempo de preparação*	*Dificuldade*	*Custo*	*Com quem?*	*Nº de pessoas*
Receitas de Páscoa	Rápido	Médio	Intermediate	With family	4 pessoas

Ingredientes

- 50ml of Victor Guedes Extra Virgin Olive Oil Reserve
- 600g of flour with yeast
- 140ml of warm milk
- 2 eggs
- 1 yolk
- 100g of brown sugar
- 1 tbsp of cinnamon powder
- 1 tsp of fennel
- 100ml of Port wine
- 1 tbsp of lemon zest
- 100g of laminated almonds
- 50g of 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 180ºC.
3. After this, 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 caramelise.

Produtos utilizados

Reserve

Extra Virgin Olive Oil

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