

Yiayia Frosso's famous tsourekia recipe

This recipe makes about 8 large tsourekia.

8 eggs
4 cups (1 kg) sugar
200 gms (8 oz) fresh yeast or 6 satchels dry yeast
1 packet Mahlepi*
1 packet unsalted butter
1 cup canola oil or peanut oil
2 ½ cups milk (lukewarm)
2 packets vanilla sugar
1 cup orange juice (freshly squeezed)
½ packet of mastiha (crushed into powder form)*
1 orange zest
4 kilos plain flour
8 hard boiled dyed* red eggs for decoration (optional)

*Mahlepi, mastiha and egg dye available at many delis and some supermarkets.

Mix the fresh yeast with 3 cups of lukewarm water and approx. 4 cups of flour. If using dried yeast, mix the dry yeast with ½ cup lukewarm water. Cover bowl with plastic wrap and woollen blankets and let rise for approximately ¾ hour.

Beat sugar and eggs. Add melted butter, oil and spices. Beat well. Add lukewarm milk, orange juice and prepared yeast. Add the flour. Mix and then knead until the mixture becomes doughy. Leave to rise for one hour, covered with a blanket in a warm, heated room (preferably near a heater). Knead again. Plait the dough to resemble a tsourekia (see images in blog) and let the dough mixture rise a second time for another hour.

Brush with beaten egg and sprinkle with sesame seeds. Decorate with red egg in the centre if desired. Bake at 145 degrees in pre-heated oven. Baking is around 15 – 20 minutes, depending on the size of tsoukeri.