Mona de Pascua

Yield: 2 pieces

Ingredients

Starter (made the day before)

Strong bread flour for the starter — 100 g
Water for the starter — 60 ml
Fresh baker's yeast for the starter — 10 g

Dough

Strong bread flour — 400 g
Fresh baker's yeast — 10 g
Eggs — 3 pcs
Sugar — 150 g
Olive oil — 80 g
Salt — 10 g
Honey — 1 tsp
Orange zest — 1 tsp
Orange blossom water — 15 ml

Decoration

Eggs for dyeing — 2 pcs
Egg white — 1 pcs
Sugar for sprinkling — 1 tsp
Food colouring — to taste
Vinegar — to taste

Steps

1. The day before, dissolve the 10 g in the 60 ml, add it little by little to the 100 g, cover the bowl and keep it in the fridge overnight.
2. Take the starter out and let it come to room temperature. Mix it with the 400 g, the 10 g and the 3 pcs.
3. Gradually work in the 150 g and the 80 g; then the 10 g, the 15 ml, the 1 tsp and the 1 tsp. Knead until the dough is elastic and stops sticking.
4. Leave the dough to rest in an oiled bowl, covered and somewhere warm, until it doubles in size.
5. Meanwhile, boil the 2 pcs for 10 minutes and transfer them to a glass of water with a few drops of to taste and the to taste, to dye them.
6. Divide the dough in two, keeping a little back for the strips. Shape each part into a ball, make a hollow and rest a dyed egg in it. Move them to a tray lined with baking paper and preheat the oven to 180 °C.
7. Roll the reserved dough into thin strips and lay them in a cross over each egg.
8. Brush with 1 pcs, cover and let it rise again, away from draughts, until it doubles.
9. Brush again and sprinkle with the 1 tsp mixed with a few drops of orange blossom water.
10. Bake for 25 minutes at 180 °C.

Sources

Mona de Pascua (Alicante Turismo): https://alicanteturismo.com/en/?p=288976
Mona de Pascua (Alicante Turismo, Spanish version): https://alicanteturismo.com/?p=288976
Mona de Pascua (Valencia Bonita, 2018): https://www.valenciabonita.es/2018/03/26/mona-de-pascua/