

Croatian Easter Bread - Sirnica or Pinca

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Prep. time : 60 minutes

Cook time : 20 minutes

Ready in 80 minutes plus fermenting and cooling

Level : Basic

Ingredients:

Easter Bread (Sirnica or Pinca):

- Bread flour or manitoba flour 500g (17.6oz)
- Salt 5g (1Tsp)
- Sugar 100g (3.5oz)
- Vanilla powder to taste
- Orange zest 6g (zest of one orange)
- Lemon zest 8g (zest of two lemons)
- Honey 30g (1oz)
- Fresh yeast 30g (1oz)
- Whole eggs 100g (3.5oz or 2 medium eggs)
- Egg yolks 70g (2.5oz or 4 egg yolks)
- Milk 100g (3.5oz)
- Rum 15g (1/2oz)
- Kirsch 15g (1/2oz)
- Rose water 30g (1oz) or to taste
- Butter 200g (7oz) - you can swap half of the butter with lard

Egg Wash:

- Eggs 50g (1 medium egg)
- Milk 10g (1Tbsp)

Decoration:

- Pearl sugar 55g (2oz)

Directions

1. To make Croatian Easter bread place lukewarm milk into a measuring cup, add fresh yeast and stir well with a whisk.
2. Place sifted flour into a stand mixer fitted with hook attachment. Add the dry ingredients – salt, sugar, vanilla powder, lemon zest and orange zest. Mix on low speed to combine.
3. Next, add milk and yeast mixture, honey, whole eggs, egg yolks, rum, kirsch liqueur and rose water. Mix on medium speed for about 10 minutes, until the dough becomes nice, smooth and stretchy.
4. Then, gradually add softened butter mixing well after each addition. Cover the bowl with a cloth and leave it in warm place (under 28°C/82°F to prevent butter from melting) for about 2.5 hours.
5. When the dough doubles in size divide it into four equal parts, about 285g (10oz) each.
6. Next, form each piece into a ball by folding the dough, flipping it over and rounding using your palms. Place breads onto parchment paper lined baking trays, cover them with a cloth and let the dough rise again for about two hours.
7. Brush the breads with egg wash, make incisions using scissors, and finally, sprinkle some pearl sugar on the top.
8. Bake Easter breads at 180°C (350°F) for about 20 minutes, until nicely golden.
9. There, your delicious Croatian Easter bread is done, and smells like heaven!
Enjoy!