

HOW TO MAKE

Armenian Tcheureg

Shopping list

- 2 individual packs of fast acting yeast
- 1 cup sugar plus 2 TBS
- 7 eggs
- A pinch of salt
- 1 cup melted butter
- 2/3 cup heavy whipping cream
- 6 cups bread flour
- 1 TBS Mahlep
- 1 TBS mastic liquor

Step

1

Activate the yeast: place it with the 2 TBS of sugar in a bowl and cover with 1 cup of water heated at 110 degrees Fahrenheit (the temperature must be accurate to activate the yeast without killing it). Mix well, cover and let it foam.

2

In the bowl of your stand mixer equipped with the whisk combine the eggs, sugar, cream, melted butter, salt, malhep and mastic liquor. Replace the whisk by the hook, add the yeast and 4 cups of flour (one at the time) and knead until you see the dough becomes elastic.

3

Transfer the dough on a floured surface and knead for a long time (the dough is sticky). Transfer to a plastic bowl, cover with a clean shower cap (or plastic wrap), a warm towel, and let rest for 5 or 6 hours.

4

Transfer the dough back on a floured surface, knead again and separate in 4 equal balls. Each ball must then be divided in three and breaded. Place each bread (brushed with an egg wash and with calonji seeds on top) on a cookie sheet covered with parchment paper for a second prove of an hour.

Bake 22 minutes in a 380 degrees Fahrenheit oven.

What you need (serves 6)

- 2 bags fast acting yeast
- 2 TBS sugar
- 6 eggs
- 1 cup sugar plus 2 TBS
- A pinch of salt
- 1 cup melted butter
- 2/3 cup heavy whipping cream
- 6 cups bread flour
- 1 TBS Mahlep
- 1 TBS mastic liquor
- 1 egg
- Calonji seeds

Marguerite's tip

"Those quantities will allow you to make 4 tcheuregs, you can easily halve it, but if you double it make sure to prove it in two bowls or it will overflow."

