



# EASTER NUT CROWN



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Enhances the natural taste of added ingredients
- Quick and easy preparation



40



medium

## INGREDIENTS FOR 1 CROWN

### FOR THE DOUGH

<b>250 g</b>	QimiQ Cream Base
<b>100 g</b>	Powdered sugar
<b>1 cube(s)</b>	Fresh yeast
<b>600 g</b>	Flour
<b>3</b>	Egg yolk(s)
<b>1</b>	Egg(s)
<b>100 g</b>	Butter, softened
<b>1 package</b>	Vanilla sugar
<b>1 pinch(es)</b>	Salt
<b>1</b>	Lemon(s), finely grated zest
<b>1</b>	Egg(s), to brush

### FOR THE FILLING

<b>250 g</b>	QimiQ Cream Base
<b>40 g</b>	Sugar
<b>100 g</b>	Marzipan (almond paste)
<b>150 g</b>	Hazelnuts, ground

## METHOD

1. Heat the QimiQ Cream Base lightly with the icing sugar. Add the yeast and allow to dissolve.
2. Place the remaining ingredients into a mixing bowl. Add the QimiQ mixture and knead to a smooth dough. Cover and allow to rest in a warm place for approx. 40-60 minutes. (Tip: allow to rest in an oven at 50 °C)
3. For the filling: heat the QimiQ Cream Base lightly with the sugar. Add the marzipan and allow to dissolve. Mix in the hazelnuts.
4. Preheat the oven to 180 °C (air circulation).
5. Roll out the dough lengthwise and spread the filling on top. Fold lengthwise and cut into 2 strips. Braid the 2 strips into a circular plait and place into a greased cake tin with a hole in the middle. Allow to rest for a further 10-15 minutes.
6. Brush with the egg and bake in the preheated oven for approx. 25-30 minutes.
7. **Tip:** Glaze with sugar glaze/icing.