TAYLOR & COLLEDGE

Vanilla Star Bread



Preparation: 30 mins
Total Time: 150 mins
Portions: 8 Portions

Ingredients

Dough

7 g Fast-action dried yeast
275 ml Whole Milk warm
50 g Unsalted butter melted
80 g Caster Sugar
1 Medium Egg
1 tsp Taylor & Colledge Vanilla Bean Paste
500 g Plain Flour

Filling

250 g Cream Cheese
100 g Caster Sugar
1 Medium Egg
2 tbsp Taylor & Colledge Vanilla Bean Paste

Coating

1 Medium Egg
1 tbsp Whole Milk

Decoration

2 Pomegranate Seeds
1 Icing Sugar

Preparation

1. Combine warm milk and yeast in a mixing bowl. Leave to stand until very foamy, about 10 minutes.
2. Add the melted butter, sugar, egg, vanilla paste and flour. Mix on low speed using the dough hook. Increase speed to medium-low, and continue kneading until a sticky and elastic dough is formed, about 5 to 10 minutes.
3. Cover and leave to rise until doubled in size, about 1 hour.
4. To make the filling beat the cream cheese and caster sugar in a bowl until the sugar has dissolved. Add vanilla paste and egg and mix until combined.
5. Once risen, place the dough onto a floured surface. Cut into 4 equal pieces and shape into balls.
6. Roll out one ball into a 28 cm circle. Place on a baking tray lined with parchment paper. Add two tbsp of filling onto the dough and spread thinly.
7. Roll another dough ball out the same size and place on top of the first. Top with two tbsp filling.
8. Repeat wirh the other 2 balls of dough.
9. Mark a 7 cm circle in the middle of the dough circle with the back of a round cookie cutter or a cup.
10. With a very sharp knife, cut the dough into quartes leaving the circle in the middle untouched.
11. Cut each quarter in half, and then each of those in half again. (You should end up with 16 little triangles connected at the center.)
12. Take two dough strips and twist them 3 times away from each other.
13. Press the end together to form the star point. Repeat with the remaining dough. You should end up with 8-star points.

14. Cover and leave to rise for about 20 minutes.
15. Preheat the oven to 180 °C / 160 °C fan/gas mark 4.
16. Beat 1 egg with a tablespoon of milk. Brush over the top of the star bread and bake for 30 minutes until golden brown.
17. Decorate your vanilla star bread with a dusting of powdered sugar and pomegranate seeds before serving it warm or let cool and store in an airtght container at room temperature for up to 2 days.