

An Easter dove-shaped sweet bread symbolizing peace and the Holy Spirit.

Prep: 15 mins, Bake: 26 mins.

Overnight starter ingredients



Dough



Topping



Colomba Pasquale

Italy



How to prepare

- Weigh your flour, or measure it by gently spooning it into a cup, then sweeping off any excess. The night before you want to make the bread, mix together the biga (overnight starter) ingredients. Cover the bowl, and leave it at room temperature for up to 15 hours.
- The following day, combine the bubbly starter with all of the remaining dough ingredients except the grated orange rind and the fruit. Mix to combine.
- Using the dough hook, knead for about 12 minutes at medium speed, stopping the mixer every 3 minutes to scrape the bottom and sides of the bowl. By the end of the kneading time, the dough should be elastic and satiny.
- It should be starting to leave the bottom and sides of the bowl, though it won't form a smooth ball.
- Knead in the grated orange rind and dried fruit.
- Cover the bowl, and let the dough rise for 2 hours
- Divide the dough in two pieces, with one slightly larger than the other. Shape one into a 10" log, with one tapered end; and the other into a 7" log.
- Place the longest log lengthwise on a lightly greased or parchment-lined baking sheet; use the edge of your hand to form a crease in the center.
- Lay the shorter log crosswise across it, right at the crease. Shape the shorter log into "wings" by pulling it into a crescent shape.
- Cover the shaped loaf with a cover or lightly greased plastic wrap, and set it aside to rise until it's puffy; this will take about 1 to 2 hours. Toward the end of the rising time, preheat the oven to 375°F.
- Make the topping by mixing the egg white, ground almonds, and sugar. Gently paint this glaze all over the loaf. Sprinkle with the sliced almonds, then the pearl or coarse sugar.
- Bake the loaf for 15 minutes, then reduce the oven heat to 350°F and bake for an additional 20 minutes, tenting it for the final 10 minutes of baking.
- The finished loaf will be golden brown, and an instant-read thermometer inserted into the center will register 190°F.

EASTER DISHES FROM AROUND THE GLOBE

Capirotada

Mexico

A bread pudding that serves as a Lenten staple, with ingredients representing the crucifixion (cinnamon sticks for the wood cross, cloves for nails).

Prep: 25 minutes; Cook Time: 40 minutes; Servings: 8-10

Ingredients



How to prepare

- Preheat oven to 350 degrees. In a medium-sized stockpot, add the water, piloncillo, cinnamon sticks, and cloves over medium-high heat. Allow the piloncillo to completely dissolve and the syrup to thicken (about 10 to 15 minutes).
- Slice the bolillos about 1/3 inch thick and assemble on a baking sheet. Place in the oven for about 15 to 20 minutes to toast.
- In a deep 9x9 inch baking dish, use some cooking spray on the bottom of the baking dish.
- Spoon the syrup over the assembled dish until all the bread is moist.
- Bake for 40 minutes until golden brown. Enjoy warm.



Illustration: Faby Rodriguez



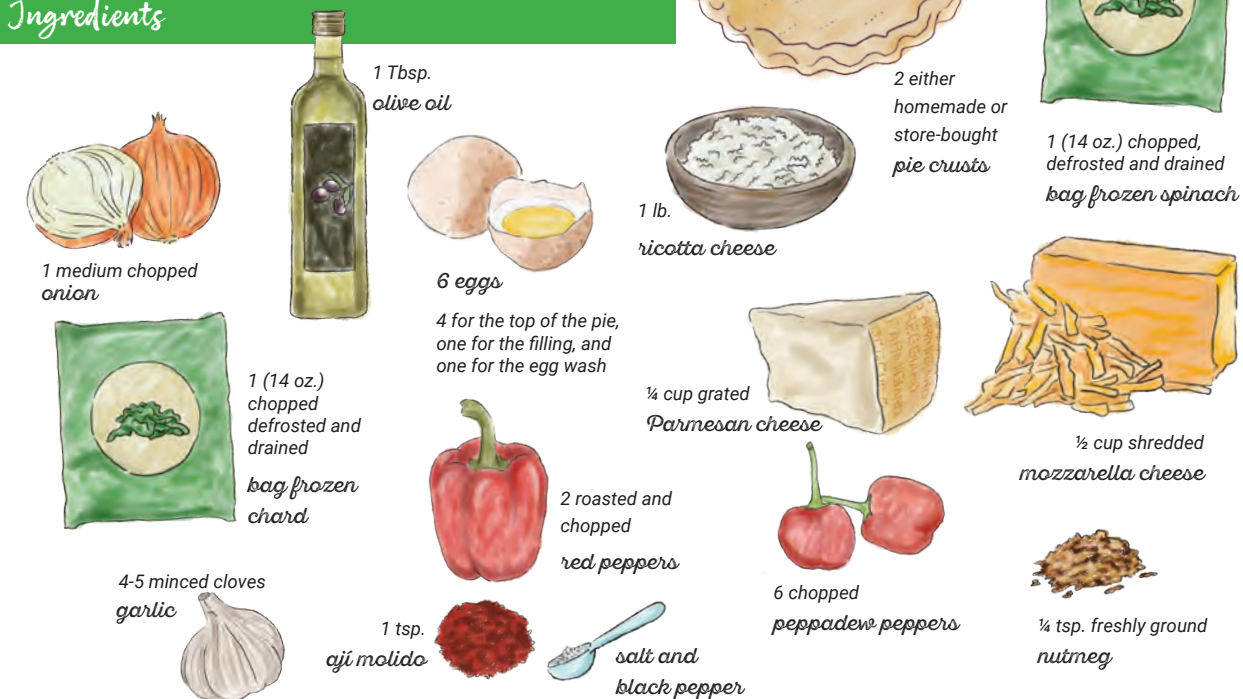
Torta Pascualina

Argentina

A savory pie historically made with 33 layers of dough to honor the years of Christ's life, stuffed with spinach and eggs.

Prep: 30 mins; Cook time: 1 hour

Ingredients



How to prepare

- Preheat the oven to 350°F. Lightly grease a deep tart pan or springform pan with baking spray.
- In a medium skillet, heat the olive oil over medium heat. Sweat the onion and garlic together in the skillet until translucent. Remove from the heat, and allow the onion and garlic to cool.
- In a large bowl, stir together the onion, garlic, spinach, and chard (make sure both are thoroughly drained), ricotta, mozzarella cheese, parmesan cheese, roasted peppers, peppadews (if using), nutmeg, aji molido, salt, and pepper.
- Taste the mixture and adjust the seasoning as needed. Add 1 egg to the mixture and mix well. Carefully line the bottom of the pan with one of the pascualina shells. Spoon the filling into the tart pan.
- Smooth the top of the filling, and make four deep, evenly spaced depressions in the filling. Crack an egg into each hole (hold back a bit of the white if it looks like it will overflow).
- Place other pascualina shell on top. Bake for one hour.