

## Garlic Snowflake Christmas Bread with Whipped Mayonnaise:



Recipe given to us from Booths

[booths.co.uk](http://booths.co.uk)

### Ingredients:

#### For the dough:

250ml whole milk, warmed  
550g strong white bread flour  
7g instant dried yeast  
2 eggs, beaten  
60g unsalted butter, melted  
Pinch of salt  
1 extra beaten egg, to glaze

#### For the filling:

200g full fat cream cheese  
3 cloves garlic, minced  
Small handful of fresh chopped parsley  
Salt and pepper, to season

#### For the mayo:

1 egg  
1 tbsp lemon juice  
1 clove garlic, minced  
½ tsp Dijon mustard  
120ml olive oil  
Salt and pepper, to season

### Method:

1. In a large mixing bowl, combine the flour, milk, butter, yeast, eggs, and salt, mixing with your hands until it comes together into a smooth dough. Turn the dough out onto a slightly floured surface and knead for 10 minutes.
2. Place the dough in a bowl and cover with a damp tea towel or sheet of lightly oiled cling film. Leave to rise in a warm place for 1 hour, or until the dough has doubled in size. Meanwhile, cream together the cream cheese, garlic, and parsley. Season with a little salt and pepper.
3. When the dough has finished rising, knock it back and divide into four equal pieces. Roll each piece out into a circle approximately 25cm/10" wide. Divide the filling between 3 of the circles, spreading it out gently as not to tear the dough. Stack the circles on top of each other finishing with the uncoated one on the top.
4. Place a small mug or drinking glass right in the centre of the dough. Take a sharp knife and cut the circle into four quarters, leaving the mug covered centre intact. Cut each quarter in half and then in half again until you're left with 16 sections. Take two adjacent sections of dough and twist them away from one another before pinching the ends together to seal. Repeat until your snowflake has 8

arms. Cover again with a damp towel or lightly oiled cling film and leave to rise for a further 45 minutes.

5. Preheat the oven to 180C / 160C (fan) / gas mark 4. When the bread has finished its final rise, brush the top with the beaten egg and bake in the oven for 30 minutes, or until crisp and golden.
6. For the mayo, pop the egg, lemon juice, garlic and mustard into a blender and blitz until well combined. With the blender still running on its lowest setting, slowly add a drizzle of oil until the mayonnaise thickens up. Season with salt and pepper, before serving immediately with the oven fresh garlic snowflake.