

Baking initiative Danube sparrow. Bread sharing is caring

Ulm Danube sparrow – how to do it

Ingredients

Basic recipe (approx. 12 birds):

- 500 g regular all purpose flour
- 40 g yeast
- 80 g sugar
- 1 egg
- 80 g melted butter
- 250 ml warm milk
- for decorations: mixed egg, raisins, sugar crystals / decorating sugar, Europe flags

Recipe for approx. 300 birds:

- 12,5 kg regular all purpose flour
- ca. 240 g yeast
- 2 kg sugar
- 25 eggs
- 2 kg melted butter
- 6,25 l warm milk



How to make yeast dough:

Combine flour, yeast and sugar in a large bowl.

- Use a large bowl and add flour and form a small well in the centre. Add sugar, yeast and a part of the hand-warm milk. Let it pre-raise for 15 minutes. If you use dry yeast you can just add the sugar and yeast with the flour in the bowl.
- Add the rest of the milk, the egg(s) and melted butter and mix until well combined and until you have a smooth dough.
- Cover the dough and let it rest at least one hour at a warm place (room temperature).
- Tips: With large quantities of dough and more time for raising you can reduce the amount of yeast and you can just add the yeast to the warm milk and mix with all other ingredients to a smooth dough.
- Preheat the oven to 200 degrees celcius.

How to make Danube-sparrows:

1. Portion the dough into approx. 70 g balls. A kitchen scale can be helpful.



2. Roll out the dough balls into a strand / rope.



3. Make a knot with the dough strand, the upper end will be formed out into the head, the lower end will be the bird's tail.



4. Form the head and add two halves or quarters of a raisin as eyes. Clue the raisins with a little bit of water on the head of the bird and push slightly so it can't fall off immediately.





5. Form the bird's tail, flatten the other end of the dough and cut twice into it, so it looks like feathers.



6. Add the European flag or a wood stick into the bird's beak like on the picture. If you add a wood stick you need to replace it after baking with the European flag again.



7. Brush the bird with mixed egg and sprinkle it with sugar crystals / decorating sugar.



8. Bake with 200 degrees celcius ca. 20 min till nicely done.



9. Let the pastries cool down and share them with people you have currently no or less contact with as a sign of friendship and a sign of a common and peaceful Europe!



10. Please send pictures of your baking action for our website. Don't forget to add the permission of the photographer and the people on the picture.

We are looking forward to see the results and hope you share with us, because: Bread sharing is caring!



