



GEORGE  
CHIALA'S  
RECIPE  
OF  
THE MONTH  
COLLECTION

MAY 2014  
Recipe 59

For more recipe ideas, please visit:  
[WWW.GCFARMS.COM/RECIPES.HTML](http://WWW.GCFARMS.COM/RECIPES.HTML)

## Apricot Danish Pastry Wreath with Seasonal Berries

### PREPARATION

- 1 - Beat butter and 1/4 cup flour until smooth and fluffy. Place waxed paper on a large wet baking sheet. On the baking sheet spread butter mixture evenly into a 12x8 inch rectangle. Chill.
- 2 - Scald milk and add sugar and salt, stirring until sugar dissolves. Cool to lukewarm. Combine yeast and water in a large bowl; let stand 5 minutes. Stir in milk, egg, and flour; beat until mixture is smooth and leaves side of bowl. Cover and chill 30 minutes.
- 3 - Turn dough out onto a floured surface. Place stockinette cover on rolling pin; flour well. Roll dough to a 12x16 inch rectangle. Fit cold butter mixture over half of dough, leaving a margin at edges; remove waxed paper. Fold dough over butter; pinch edges to seal.
- 4 - Roll dough to a 16x8 inch rectangle. Fold rectangle into thirds; pinch edges to seal and then wrap in waxed paper; chill 1 hour. Repeat rolling, folding, and sealing process; chill another 30 minutes. Repeat rolling, folding and sealing process again; wrap dough in aluminum foil and chill 8 hours.
- 5 - Divide dough into 2 equal portions; chill half of dough. Roll remaining dough into a 22x8 inch rectangle. Cut dough into 3 equal lengthwise strips. Spread 1/3 cup Almond Filling down center of each strip, leaving a 1-inch margin at each end. Close edges of dough over filling, pinching edges. Take the 3 strips and braid. Join ends by pinching, then join together to form wreath.
- 6 - Place brown paper on a baking sheet. Carefully transfer braid to baking sheet; form into a wreath with a 6-inch-diameter hole. Join ends of braid; firmly pinch ends to seal.
- 7 - Cover; let rise in a warm place (85 degrees), free of drafts, until doubled in bulk. Bake at 375 degrees for 30 minutes or until golden brown. Carefully transfer to wire rack to cool.
- 8 - Repeat process with remaining dough. Make glaze by heating the apricot preserve in a small saucepan over medium heat until liquid (melted). Remove from heat and add the liqueur. Let cool until it is only slightly warm and then glaze the pastry crust.
- 9 - Spread half of glaze over each wreath. Garnish cake with seasonal berries.



(photo by Marc-Henri)

### Apricot Danish Pastry Wreath Garnished with Fresh-Picked, Seasonal Berries

Cook's Note: One of the first signs of approaching summer is the presence apricots. Because California's fleeting apricot season passes us by far too quickly each year, this month I'd like to pay tribute to this relative of the peach family whose velvety skin and tangy sweetness is sure to win your heart!

Bon Appetit!  
-George

### INGREDIENTS

#### PASTRY:

- 1 1/2 cup butter, softened
- 1/4 cup flour
- 3/4 cup milk
- 1/3 cup sugar
- 1 teaspoon salt
- 2 packages dry yeast
- 1/2 cup warm water
- 1 egg
- 3 3/4 cups flour

#### ALMOND FILLING:

- 3/4 cups Zwieback crumbs
- 1/2 cup melted butter
- 1 egg, beaten
- 1/2 teaspoon almond extract
- 1 (8 oz.) can almond paste

#### GLAZE:

- 1 cup apricot preserve
- 2 tablespoons Grand Marnier liqueur

### COOK'S NOTE:

One of the first signs of approaching summer is the presence apricots. Because California's fleeting apricot season passes us by far too quickly each year, this month I'd like to pay tribute to this relative of the peach family whose velvety skin and tangy sweetness is sure to win your heart!

Bon Appetit!  
-George