



LA VILLA BONITA®  
MEXICAN CULINARY VACATION



## PAN DE MUERTO

Serves 10

### INGREDIENTS:

120 ml	½ cup	Milk, warm
22 g	3	Dry yeast
	tablespoons	
500 g	3 3/4 cups	All-purpose flour
150 g	¾ cup	Sugar
	1 tablespoon	Orange blossom water (Agua de Azahar) or anis seed tea
	2	Orange zest
	tablespoons	
	1 teaspoon	Salt
100 g	2	eggs
126 g	7	Yolks
225 g	1 cup	Butter cut into cubes and room temperature

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#### Forming and Topping

	1	Egg white
100 g	½ cup	Sugar
57 g	¼ cup	Butter, melted

#### Anis seed tea

	1 teaspoon	Anis seeds
60 ml	¼ cup	Hot water

#### PREPARATION:

Anis seed tea - Heat up ¼ cup of hot water and add 1 teaspoon of anis seeds. Allow too steep for 15 minutes. Set aside for later use.

Bread - Mix the dry yeast with the warm milk, one tablespoon of sugar, and one tablespoon of flour. Take it from the previously measured sugar and flour. Make sure milk is warm to the touch but not too hot or the yeast will die. Allow the yeast mixture to bubble. If the yeast doesn't bubble your milk was too hot and you killed the yeast or the yeast is old and not active anymore.

Next use a standing mixer with a hook. In the bowl, place the flour, sugar, salt and orange zest, mix for 2 minutes on a low speed. Without stopping the machine, add the eggs, yolks, anis tea, and yeast mixture. Once everything is integrated, change the speed to high and allow to kneed for 10 minutes or until the dough starts to separate from the sides of the bowl. Lower the speed and add the room temperature butter one cube at a time. Once the butter has integrated mix for another 2 minutes.

Butter or oil a separate bowl and place the dough into it. Cover with a towel and place in a warm place of the kitchen. It needs to rest for 30 minutes to 1 hour or until it doubles its size.

Forming. - Once the dough has doubled in size, place the dough on a floured table. Divide the dough in 5 pieces, form 4 balls with your hands and place in 2 baking sheets separated from each other since they will double in size. Use the extra dough to form the bones. Use the egg white to stick the bones to the balls and varnish the whole bread. Cover the baking sheets with tea towels and place in a warm place allow to rest for 30 minutes to 1 hour or until it doubles in size. In the meantime, start the oven on 180C/350F.

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Place in the pre-heated oven and bake for 15 to 20 minutes or until it is golden and a toothpick comes out clean. Allow the bread to rest for 2 to 3 minutes and varnish with butter and cover with sugar. Don't let the bread get cold before you add the sugar or it will not stick. Let the bread cool and eat with milk or Mexican hot chocolate.

**NOTES:**

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