

Bolo Rainha

Serves: Six

Ingredients

600 g plain flour

1 sachet dried yeast

100 ml warm milk

150 g sugar

100 g butter, in chunks, soft

4 eggs (plus 1 egg for glazing)

zest of an orange

100 g sultanas

100 g chopped almonds

100g chopped walnuts

6 tablespoons brandy or port

100 g pine nuts

Method

1. Mix the sultanas, almonds and walnuts with the brandy and leave to macerate for a few hours.
2. Mix the flour, yeast, milk, sugar, butter, eggs and orange zest in a bowl to make a dough. It should be soft, but not too sticky, so add a little more flour if necessary. Cover and leave to prove until it is twice or three times the size.
3. Fold the chopped fruit and brandy into the dough and knead until it is all incorporated.
4. Form a disk with the dough, make a hole in the centre, and form a ring. Leave to rise again for a further hour.
5. Glaze the top with the remaining egg, and sprinkle with the pine nuts. Bake at 180°C for 30 minutes.