Cuchaule

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Resting time	1 Hrs
Cooking time	35 Mins
Piece	1
Appliance	CombiSteamer V6000 45 from 2021

The Cuchaule from Fribourg is a brioche-style yeast bread with saffron and is traditionally served at the Bénichon harvest festival. With its golden colour and aromatic flavour, it brings a touch of indulgence to special moments – enjoyed on its own, with butter, or with Bénichon mustard.

Dough

150 ml milk

150 ml water

40 g sugar

15 g yeast, crumbled

1 pinch saffron powder

500 g plain white flour

1 egg

12 g salt

80 g butter, cold, in pieces

Shaping

1 egg yolk, beated

Dough

Add milk, water, sugar, yeast and saffron to the bowl of a stand mixer, stir well with a spoon and leave to rest for approximately 10 minutes. Add the flour and knead on a low speed using the dough hook for approximately 5 minutes. Add the egg and salt and continue kneading for a further 5 minutes. Increase to a high speed, adding the butter in portions, and knead until a smooth, soft dough forms. Place the dough in a greased bowl or proofing container, then put it in the cooking space, and leave to rise with Professional baking proofing at 30 °C for approximately 1 hour. Every 20 minutes, remove the dough from the cooking space. Loosen it from the sides of the bowl, lift it from all sides and fold each side over to the opposite side. Return to the cooking space, and continue to let it rise.

Professional baking proofing 30 °C for 1 Hrs

Action

Shaping

Turn the dough out onto a lightly floured work surface and pull it across the surface twice using the palms of your hands until a tight ball forms. Place the dough ball seam-side down on a baking tray lined with baking paper. Brush with egg yolk, cover and leave to rise at room temperature for approximately 1 hour.

Baking

Preheat the cooking space with professional baking glazed to 180 °C. Brush the dough ball again with egg yolk and score the surface in a diamond pattern. Insert the tray with the dough ball into the preheated cooking space and bake for approximately 35 minutes until golden brown. Remove the bread and allow to cool on a rack.

(Pre-)heat cooking space to 180 °C with Professional baking glazed

Preheating completed. Insert cookware.

Professional baking glazed 180 °C for 35 Mins

Accessories

Baking tray

Additional information

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