



# Plaited bread

Recipe by V-ZUG Ltd.



Preparation	30 Mins
Resting time	2 Hrs
Cooking time	30 Mins
Piece	1
Appliance	Combair-Steam SL from 2015

This plaited bread, or Zopf, is traditionally eaten on Sunday in Switzerland. The yeast dough is shaped into a plait (some creativity is allowed here!) and it develops its typical golden brown colour during baking. Whether served for breakfast or brunch, freshly baked it is really delicious with butter and jam.

## Dough

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- 500 g wheat and spelt flour or white flour
- 2 tsp sugar
- 1½ tsp salt
- ½ yeast cube (about 20 g), crumbled
- 300 ml milk
- 1 egg
- 50 g butter, chopped into cubes

## Shaping

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- 1 egg, beaten

## Dough

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Mix the flour, sugar and salt in a bowl. Mix in the yeast. Pour in the milk, add the egg and butter, then knead into a soft, smooth dough. Cover the dough and leave to rise at room temperature for about 1½ hours until double in size.





## Shaping

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Cut the dough in half and roll into two strands of equal length and thicker in the middle. Place the strands crosswise one over the other and form a plait. Place the plaited bread on a lined baking tray, brush with a little egg and leave to rise for about another 30 minutes. Preheat the cooking space to 180 °C using the hot air humid mode. Brush the plaited bread with a little egg one more time, put the tray into the preheated cooking space and bake for about 30 minutes.

**(Pre-)heat cooking space to 180 °C with Hot air humid**

**Put the pastry in**

**Hot air humid 180 °C for 30 Mins**

## Tips

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The classic plaited loaf has two strands, but made with four or five strands it looks really pretty.

## Accessories

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Baking tray

