Butter plait (Swiss Butter Zopf)

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Piece 1

Whether the egg goes into the dough or is only used for glazing, whether the butter is added cold in cubes or melted – opinions differ when it comes to the ingredients of Bern's favourite Sunday bread. In any form, this butter plait is tender and buttery.

Dough

500 g Zopf flour (90% plain white + 10% spelt flours), or strong white flour

1 tsp sugar

1½ tsp salt

20 g yeast, crumbled

150 ml milk

125 ml water

100 g butter, melted, slightly cooled

Shaping

1 egg, beaten

Dough

Mix flour, sugar and salt in a bowl. Add the yeast and mix. Stir together the milk, water and butter, then add to the flour mixture, and knead into a soft, smooth dough. Cover and leave to rise at room temperature for approximately 45 minutes, until doubled in size.

Shaping

Divide the dough in half and roll each piece into a strand approximately 40 cm long. Plait the 2 strands into a layered braid. Place the plaited loaf on a baking tray lined with baking paper and brush with egg. Leave the plaited loaf to rise in the refrigerator for approximately 8 hours or overnight. Remove from the refrigerator, brush again with a little egg, and leave to rest at room temperature for approximately 15 minutes.

Baking

Preheat the cooking space with professional baking glazed to 190 °C. Insert the tray with the plaited loaf into the preheated cooking space and bake for approximately 30 minutes. Remove and allow it to cool on a rack.

(Pre-)heat cooking space to 190 °C with Professional baking glazed

Preheating completed. Insert cookware.

Professional baking glazed 190 °C for 30 Mins

Tips

If you are short on time, shape the plaited loaf, leave it to rise in the cooking space with professional baking proofing at 32 °C for approximately 45 minutes, then bake as described below.

Accessories

Baking tray

Additional information

Created on	07.04.2026