



# Vaudois cross bread

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Piece 1

The Vaud cross bread is deeply rooted in the baking tradition of the canton of Vaud. The characteristic cross shape helps the dough rise well in the oven and has defined its typical appearance for generations.

## Preferment

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100 ml water  
3 g yeast, crumbled  
100 g semi-white flour

## Dough

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400 g semi-white flour  
12 g yeast, crumbled  
250 ml water  
12 g salt

## Shaping

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a little semi-white flour, for dusting

## Preferment

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Mix water and yeast in a bowl. Stir in the semi-white flour, cover and leave to rise at room temperature for approximately 3 hours.





## Dough

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Place the semi-white flour and yeast in the bowl of a stand mixer. Pour in the water, add the preferment, and knead with the dough hook on low speed for approximately 5 minutes. Add the salt and knead on medium speed for approximately 10 minutes. Transfer the dough to a lightly greased proofing box or bowl, place it in the cooking space, and allow to rise using Professional baking proofing at 32 °C for approximately 2 hours. After approximately 45 minutes of proofing time, 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 proofing. Repeat this folding process during the remaining proofing time.

**Professional baking proofing 32 °C for 2 Hrs**

**(no pause)**

## Shaping

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Turn the dough out on a floured work surface and shape into a ball. Place it seam-side down on a baking tray lined with baking paper. Dust the dough with flour, cover and leave to rest at room temperature for approximately 30 minutes.

## Baking

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Preheat the cooking space with Professional baking flour-dusted to 230 °C. Dust the dough again with a little flour, press a deep cross shape into it using the handle of a floured wooden spoon. Cover and leave the dough to rest again at room temperature for approximately 10 minutes. Insert the baking tray into the preheated cooking space and bake for approximately 20 minutes. Reduce the temperature to 210 °C and finish baking for approximately 25 minutes. Remove the bread and allow it to cool on a wire rack.

**(Pre-)heat cooking space to 230 °C with Professional baking rustic**

**Preheating completed. Insert cookware.**

**Professional baking rustic 230 °C for 20 Mins**

**(no pause)**

**Hot air 210 °C for 25 Mins**

## Accessories

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Baking tray

