



Plaited bread



готування	30 хв
Пауза	2 годин 30 хв
Час готування	30 хв
Порції	6
Прилад	Combair SL з 2015 року

Preparation

500 g white flour
1 tsp sugar
½ yeast cube
250 ml milk, lukewarm
75 g soft butter
1 tsp honey
1 egg
2 tsp salt

Cut the butter into small cubes and crumble the yeast. Mix all the ingredients together in a mixing bowl, then knead into a smooth dough. Place the dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1–2 hours until double in volume.

Divide the dough into two equal parts, roll out two strands that are the same length and a little fatter in the middle. Place the two strands crosswise one over the other and form a plait. Cover the baking tray with baking paper and lay the plait on it.

1 egg yolk
1 tbsp milk

Mix the egg yolk and milk and brush the plait with it. Allow to proof for 30 minutes.

Розігріти робочу камеру до 180 °C Гаряче повітря вологе

Put the tray into the preheated cooking space. Bake.

Засунути страву для випікання

Гаряче повітря вологе 180 °C протягом 30 хв

Поради

If kneading by hand add more flour so that the dough does not stick to your hands.

