



In Switzerland this loaf is traditionally made on a Sunday and eaten at breakfast or tea with jam.

Ingredients

600g white bread flour
2 teaspoons salt
1 ½ - 2 Tablespoons dried Surebake yeast
200 ml Milk
200 ml warm water
1 egg beaten
120 g melted butter
1 egg beaten for glaze

Method

In a small bowl combine the yeast, milk and water and mix to dissolve.
Put the flour in a large bowl.
Add the yeast mixture, the beaten egg and butter and mix to make a fairly stiff dough.
Place on a floured board and knead for 5 to 10 minutes.
Place the dough in a bowl, cover and leave for about an hour or until doubled in size.
Knock back the dough and divide it into four equal pieces.
Roll each piece into a long shape about 2.5 cm thick and 25 cm long.

To make the plait take one each of each of the four pieces and press them neatly together.
Repeat the following instructions until the dough is finished: from the left, call the pieces 1, 2, 3 and 4. Place 1 over 2, 3 and 1, 4 under 1 and 4 over 3.
Press the pieces together and fold them neatly under the loaf.
Carefully place the loaf on a greased baking tray, cover and leave to rise for about 50 minutes.
Brush the loaf with beaten egg and bake at 200°C for about 40 minutes.