

Braided yeast bread



PREPARATION:
ABOUT 2,40 HOURS



BAKING - COOKING TIME:
ABOUT 25 MINUTES

INGREDIENTS:

500 g soft wheat flour, nr. 6
35 g lievito madre with dry yeast
225 g lukewarm milk
85 g soft butter
75 g sugar
2 eggs
5 g salt
1 tbsp rum
1 packet of vanilla sugar
Abrasion of a lemon
1 egg for brushing



PREPARATION:

Mix flour, lievito madre, milk, rum and eggs and knead for approx. 5 minutes. Add sugar and salt, finally add butter, vanilla sugar and abrasion of a lemon. Continue to mix until the elastic dough separates from the rim of the bowl.

Cover the dough and let it rise at 23°C - 35°C for approx. 45-70 minutes until it's doubled in size. Place the dough on a floured cutting board, divide, form balls and shape strands. Braid the strands into 2 loaves and cover them.

Let them rise at 23°C - 35°C for approx. 60 - 90 minutes. Brush the loaves with the scrambled egg and decorate with sugar crystals.

Bake in the preheated oven at 180°C upper and lower heat for approx. 25 minutes.