

FINANCIAL IMAGINEER PRESENTS

# SWISS SUNDAY BREAD: ZOPF

BAKE YOURSELF RICHER WITH THIS SIMPLE RECIPE



## Mix it Up!

Do it manually or use processor

**500 grams of finest flour**

**300 ml of milk**

**60 grams of butter**

**20 grams of yeast**

**0.75 tablespoon of salt**

**1 teaspoon sugar**

Mix all ingredients together for about 10 minutes, then let the dough rise for 90 minutes at room temperature.

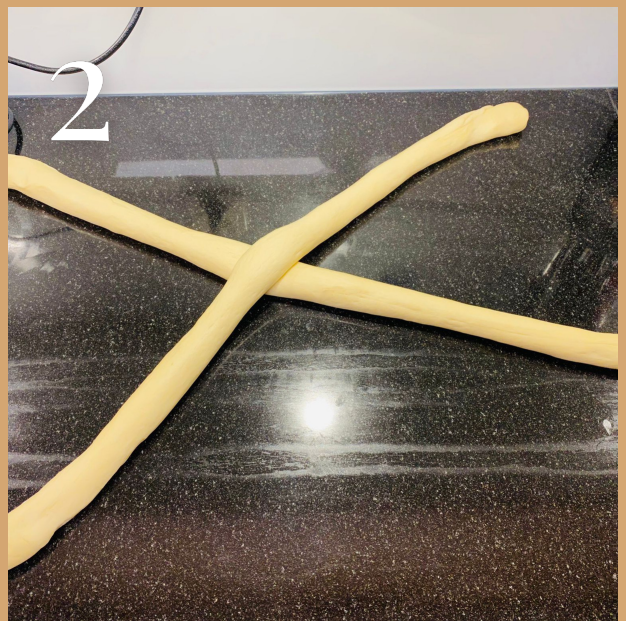


## Bake Yourself Rich

Finish off

Let bread rest on the baking sheet for half an hour. Pre-heat oven to 200°C and at the end of the 30 mins wait, brush the second half of the egg yolk-milk mix on it.

Bake your Zopf in the lower part of the oven for 30 mins. The Zopf is finished baking when you can tap the bottom of it and it sounds hollow.



## Braid it Nicely

Use clean working space.

Cut dough in two equal parts, roll them into strings of 70cm each, braid as shown above! Place finished bread on a baking sheet.

**1 egg yolk**

**1 tablespoon milk**

Mix the egg yolk with one tablespoon milk. Brush half of the mix on the bread first.



## Devour

Let it cool down first!

Give the finished bread some time, maybe 10-15 minutes, no worries, it will still be warm inside!

Slice the bread and enjoy with your finest butter, honey and fruit jams. Cheese and cold cuts go with it as well.

Have fun!