

## Traditional Easter plait

### Especially popular at Easter

Wonderful! In our country, the classic „Germzopf“ is actually eaten 356 days a year. But especially at Easter, you are guaranteed to find the delicious „Zopf“ in many different variations and shapes on every Vorarlberg dining table. Whether for breakfast or for a afternoon snack - we love „Zopf“! PS: Don't be afraid of yeast dough. Many have bad experiences, but actually it is quite simple!

Recipe tip from Melanie from the marketing team of Alpenregion Bludenz

#### Ingredients:

- 1 kg flour
- 450 g milk
- 15 dag butter
- 15 dag sugar
- 1 dag salt
- 8 dag yeasr
- 2 eggs
- lemon peel
- vanilla sugar



#### Preparation:

Prepare the „Dampfl“:

Crumble yeast into a small bowl, mix with 100 g lukewarm milk, 1 teaspoon sugar and 1 teaspoon flour. Cover and let stand until doubled.

Prepare dough:

Put flour and remaining dry ingredients in a large bowl. Melt butter, add remaining milk. Mix in the eggs when it is not hot any more. Add the egg-butter mixture to the flour mixture with the „Dampfl“ and knead well. Knead the dough until it is smooth and then let it rest until it has doubled in size. Shape dough, let rise again briefly, brush with yolk and bake at about 175°C (depending on whether large braid or small pastry).

Shape the dough:

There are many different ways to shape the dough. The classic is the traditional plait. For this, shape 3 strands of the same size and braid them like a plait. But you can also shape it into a yeast plait nest or make little Easter bunnies. For those who like to experiment, you can also braid the plait with several strands. There are no limits to your imagination here. Just keep in mind that the dough is still rising.

Good luck and Happy Easter!