

Swiss Butterzopf

Butterzopf is a traditional bread in Switzerland, generally only eaten on Sunday mornings. Its name is derived from its characteristic braided form (in German: «Zopf»).



INGREDIENTS

- 500 g flour
- 50 g butter (soft)
- 1 Tbsp salt
- 1 pinch sugar
- 15 g fresh yeast
- 200 mL milk
- 3 egg yolks

PREPARATION

Mix flour, salt, and sugar in a large bowl. Add yeast and butter (in pieces). After adding the milk and 2 egg yolks, knead everything until the dough is smooth and elastic (~15 min).

Moisten the surface of the dough with some water. Cover the bowl and let the dough rise overnight in the refrigerator. (As a faster alternative, let the dough rise for 1.5 hrs at room temperature.)

Cut the dough in half. Roll both halves into two strings ~2 cm thick. Braid the dough ([video](#)).

Let the Zopf rise again for ~1 hr while brushing some water on it several times.

Preheat the oven to 180 °C and place a half-full cup of water into the oven at the same time.

Brush the Zopf with the final egg yolk and then bake for 25 min in the middle of the oven. Just before putting the Zopf in, empty the cup of water inside the oven. (The water in the oven will ensure that the crust of the Zopf is not formed too early, allowing the Zopf to optimally rise while baking.)