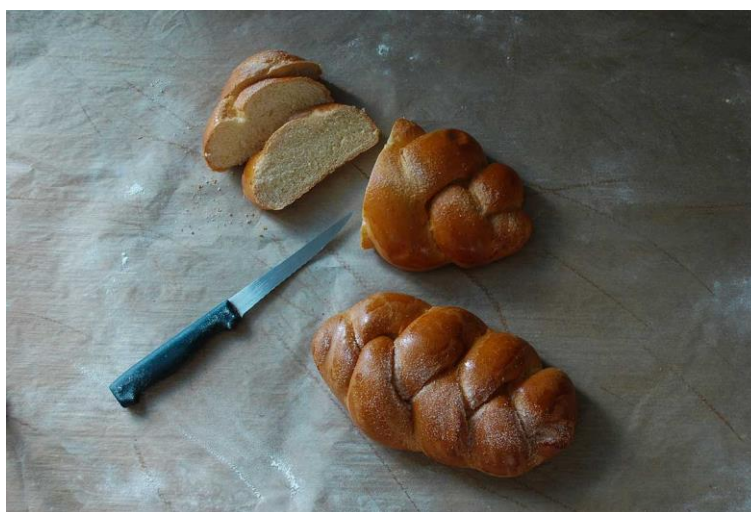




ALL'OPERA IN TRENTO DAL 1870

BRAIDED BREAD



INGREDIENTS

500 g pan brioche mixture
Approx. 220 ml lukewarm water
50 ml vegetable oil

PREPARATION

Vigorously knead the mixture with the vegetable oil and lukewarm water until you have a smooth and elastic mixture (approx. 8 minutes).

Split the dough into 3 equal pieces and leave to rest for 15 mins.

Stretch and shape the dough into a braid, cover with a cloth and leave to rise in a warm room for about 1 hour.

Once doubled in size, brush with egg and bake at 190-200°C for about 30 mins.