



Twisted ramsons bread

<https://www.valdemarsro.dk/ramsloegssnurre/>

Preparation time: 2 hours 30 minutes.

Cooking time: 30 minutes

Total time spent: 3 hours

Number: 12 pieces

Durability: 1-2 days

Can be frozen: Yes

Ingredients

Dough:

25 g yeast

1 dl milk

1 dl yoghurt naturel

½ dl olive oil

1 egg

300 g wheat flour

100 g wholemeal wheat flour

1 tablespoon honey

1 teaspoon salt

1 egg, whisked for brushing

Ramsons pesto:

50 g ramson

2 tablespoons pine nuts

40 g grated parmesan cheese

½ dl olive oil

Salt and pepper

Procedure

Pesto

Place all the ingredients for the ramson pesto in a mini chopper or food processor and blend until the pesto has a good consistency. Season to taste with salt and freshly ground pepper.

The dough

Warm the milk to around 27 degrees Celsius. Stir the yeast into a bowl of milk. Add the yoghurt, oil, honey, wholemeal wheat flour, salt and egg. Stir well and then add the wheat flour a little at a time. Knead the dough until it is smooth and easy to work with.

Place the dough in a clean bowl and leave it to rise on the kitchen table, covered with a cloth, for about 2 hours.

Roll out the dough into a large square about 1 cm thick. Spread the dough with ramson pesto and fold one half over the other. Cut strips 1-1½ cm wide and twist them into spirals.

Place the spirals on a baking tray lined with baking paper and leave them to rise for 30 minutes.

Brush with a whisked egg and bake in a preheated oven at 175 degrees hot air for about 20 minutes until golden and cooked through. Leave them to cool slightly on a wire rack before serving.