

CLASSIC FROM THE CAMPFIRE DIRECTLY ON THE BARBECUE

SWEET WINTER CAMPFIRE BREAD



Now it's time for a genuine classic that not only works on a campfire but on the barbecue too: prepare the dough in your kitchen for some deliciously tasting bread which, even in winter, ends up with a wonderfully crisp, browned crust wrapped round a stick over the barbecue grill.

INGREDIENTS (serves 4-6):

- » 200g milk
- » 1 cube of fresh yeast (42 g)
- » 500g white flour
- » 1 sachet of vanilla sugar (8 g)
- » 80 g sugar
- » 100g soft butter
- » 1.5 tbsp raisins
- » 1 tbsp chopped hazelnuts
- » 1 tsp ground cinnamon
- » 1 egg (size M)
- » Salt

PLUS:

- » 10 sticks

- 01.** Warm the milk and pour into a large bowl. Crumble in the yeast and stir to dissolve. Using a hand mixer or food processor, gradually knead together the remaining ingredients to produce a smooth dough. Cover dough and leave to rise in a warm place for 1 hour.
- 02.** Clean the sticks, removing any bark from the lower part around which the dough can be wrapped later on.
- 03.** After the dough has risen, take it out of the bowl and divide into 10 portions on a floured work surface.
- 04.** Roll out the individual portions and cut into strips of about 5 cm in width. Wrap these (not too tightly) around the lower part of the sticks. Cover the dough-wrapped sticks and let them rest again for 30 minutes.
- 05.** Prepare barbecue, campfire or open fire place and bake the bread-wrapped sticks over the embers for about 15 minutes, turning them constantly.

ENJOY!