Plaited breads



Richemont

Plait of two strands, plaited flat

This plait is comonly known as a Farmer's plait. The system of plaiting creates a fine picture. The centre part becomes quite prominent and shows itself in a diamond pattern.
Place two evenly rolled-out dough strands over each other crossways. Place the underneath strand over the upper strand first, and cross it over itself. Then place the right part of the second strand over the right end of the first. The left side now consists of three strands. The outer strand left is now placed under the one next to it and then placed over the next strand on the right strand. The outermost right strand again over the next one on the left side, so that three strands again are formed on the left side. Carry on as described in plaiting the outermost left, and repeat the steps described from left and right.





Zopf bread

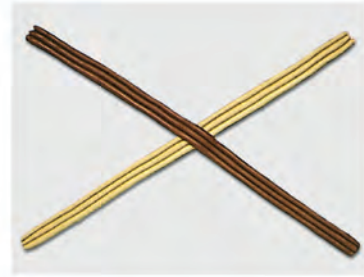
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METHOD
Make up a dough in the usual manner and allow to ferment for approx. one hour.

WORKING OFF
Weigh off six equal pieces of dough for each loaf; these being plaited together in two sets of three. Plait them together as for a plait of two strands in the flat. The weave must be kept short. Turn the whole over with the closure below and make into a round. The bread is to be so arranged that one of the three-plaits is in the middle. After a proof, brush the dough with egg. Cut the tips on the top with scissors and bake in a moderate oven.













Butterfly

This is created with four, fivepart plaits. Two of these must have been plaited from left to right. That is to say that at the start of the plaiting there must be three strands to the left and two to the right. The other two plaits are to be plaited in the normal manner; that is to say that they must start with three strands on the right.

One will also need three pieces of dough for the head, front body and rear part of the body, as well as two small pieces for the feelers. The wings can also be filled in with thin dough strings. Care should be taken that the body parts are not too thick, but kept quite graceful in appearance. Mark with a knife before baking.



Lyre

This is made from one large five-part plait. The plait should not be too thick, so that it can be shaped nicely. Four thinner dough strands, held together with a small, three-part plait to represent the strings.



Plaiting scheme for basket-weave

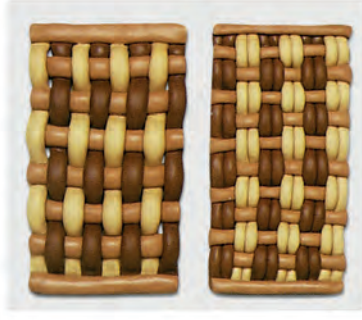
This style of plaiting serves in the main for the production of flat show-pieces. It is very simple to carry out. Care must be taken however that each strand is of the same thickness throughout and evenly plaited. The weaving should be carried out quickly. The dough should be kept covered with plastic as it is worked, so that it does not skin over.











The possibility also exists to create different patterns, by which two strands each are plaited together, or two long strips and one cross strand etc. is used.

Production of rosettes and roses

The production is quite simple, as can be seen from the photograph of the work. Diameter of the cutter should be four to five cm.



Animals from zopf dough



Flatten out zopf dough to about 10 mm thick, place on lightly dusted sheets and allow to stand for about 60 minutes in the deep freeze. Before working off, turn the pieces over so that a smooth surface is available for use. Put cardboard stencils on top and cut out the animal figures with a sharp knife. The pieces to be used for decoration are cut from the dough which has been flattened out to 5 mm thick. Put in place, brush with egg, allow to prove and brush again before baking. One may choose to cut decorations with scissors or a knife and it is then baked in a mild oven without steam.