

Grittibänz Recipe

Ingredients for 4 person:

- 500g Flour
- 1.5 tsp Salt
- 3 s Sugar
- 0.5 Cube yeast
- 60 g Butter
- 3 dl Milk
- 1 Egg

Step 1:

Mix the flour with salt and sugar in a big bowl.



Step 2:

Next put your melted butter in to the bowl.



Step 3:

Let your yeast dissolve in the milk.



Step 4:

Add your milk in the bowl.



Step 5:

Knead your ingredients to a dough.



Step 6:

Let your dough rise for 1 hour.



Step 7:

Form your Grittibänz and spread some egg yolk on top of them.



Step 8:

Bake at 180°C for 25 minutes.



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