

## Cuchaule de Fribourg

<https://www.justapinch.com/recipes/bread/savory-bread/swiss-fribourg-style-cuchaule-saffron-bread.html>

### Bread

1 kg or 2 pounds of white flour  
500 ml **warm** milk (17 fl. oz.)  
100 g butter (6.62 Tbsp.)  
120 g sugar (7.99 Tbsp.)  
Pinch of salt (HdeH kosher)  
Pinch of powdered saffron (1 package of *Migros* sachet)  
Pinch of saffron threads for decoration  
20 g yeast (4 teaspoons)

### Glaze

1 egg yolk  
A pinch of saffron threads



Photography: Henri T. de Hahn

1. Dissolve the yeast in milk with sugar
2. In a bowl, place the flour, butter, milk, saffron and salt. Stir well
3. Knead until it forms a soft, smooth dough. Continue kneading until dough no longer sticks to sides of bowl. Let it rise until it doubles in volume, about 2 hours
4. Put dough onto floured working surface, and shape it into two round loaves
5. Put the loaves on baking sheet. Let dough rise a second time for 30 to 45 minutes
6. Preheat oven to 180C / 350F. Use a knife to form a crisscross pattern on the top of each loaf
7. Use a pastry brush to coat each loaf with the beaten egg, top with the pinch of saffron threads
8. Bake for 30 to 35 minutes or until golden brown
9. Cool before cutting.