



KOUGELHOPF

The authentic Alsatian recipe

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Number of people: 8

Preparation time: 30 min

Cooking time: 45 min

INGREDIENTS

- 1 kg flour
- 150 g sugar
- 15-20 g salt
- 300 g butter
- 3 eggs
- 40 cl milk
- 25 g brewer's yeast
- 150 g seeded Malaga grapes
- 75 g almonds, a small glass of kirsch.

THE STEPS

- First prepare the leaven with the yeast, half the warm milk and the flour needed to make a dough of medium consistency; leave in a warm place.
- Combine the flour, salt, eggs and remaining warm milk in a bowl and mix vigorously.
- Beat for about 1/4 hour, lifting the dough with your hand.
- Add the butter, which has softened in your hands, and the sourdough, which has doubled in volume.
- Beat for a few more minutes, cover with a cloth and leave to rest in a warm place for about 1 hour.
- Tap again, break up the dough, add the sugar and Malaga raisins soaked in kirsch or water,
- Add a small glass of kirsch (optional).
- Place the dough in a kougelhopf mould, well buttered in the grooves; garnish with peeled almonds if possible and wipe dry.
- Let the pastry rise a second time to the edge and place in a medium oven.
- If the kougelhopf gets too brown, cover with paper.
- Bake for around 45 minutes.

OUR SUGGESTION

Serve this kougelhopf with a Gewurztraminer or Crémant d'Alsace. A winning combination every time!