



trio colour – yeast cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 grams of wheat flour, type: 450
- 150 grams of wheat flour, type: 500
- 200 ml of milk
- 1 egg
- 80 grams of sugar
- 30 grams of butter, in room temperature
- pinch of salt
- 1 package of dried yeast
- 1 tablespoon of matcha tea
- 1,5 tablespoon of cocoa powder
- 1 tablespoon of wheat flour

Instructions

1. Mix together all ingredients except 3 last positions.
 2. Knead well into uniformed, smooth dough.
 3. Divide into 3 equal parts.
 4. Mix matcha with 1 tablespoon of water and add it to first portion of dough, knead well, till colour is evenly distributed.
 5. Mix cocoa powder with second portion of dough, knead well, till colour is evenly distributed.
 6. Add tablespoon of flour to remaining portion of uncoloured dough, knead well.
 7. Form long rolls from each dough, use extra flour if they are too sticky to handle, braid them.
 8. Place in baking tray, leave it to rise for about 1,5 hour.
 9. Bake in 180 C degrees for about 45 minutes.
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10. You can use bread maker to knead dough, rise it and bake.