

RECIPE: Create B A S A L T's signature dish 'Snobrød - Twisted Bread' at home!

The Chefs at B A S A L T share their signature recipe for the classic campfire dessert 'Snobrød' aka twisted bread on a stick. Here is how to prepare the hugely popular dish:

Brioche swirls

Brioche

Yeast	gr.	32	Sugar	gr.	63
Fullfat milk	gr.	247	Fresh eggs	gr.	630
Salt	gr.	32	Sugar	gr.	735
Flour	gr.	1050			

Mix all ingredients together except butter, knead the dough and add the soft butter bit by bit. Knead the dough for 10-15 mins. Let the dough cool completely and divide it into pieces (about 80g each).

Browned butter 'butter crème' for brioche swirls

159g browned butter (browned at 155 degrees celcius and mixed with 30g milk powder (expect some dwindling).

Icing sugar	gr.	75	White chocolate	gr.	70
Trimoline	gr.	75	Soured whole milk	gr.	70
Egg yolk	gr.	80	Coarse salt	gr.	6

Brown the butter and add the milk powder while it is still hot, so it caramelizes. Let it cool. Use an electrical whisk to mix the softened brown butter with icing sugar and trimoline until it is white and airy. Add tempered egg yolks bit by bit while whisking, followed by melted white chocolate. Add the soured whole milk and salt.

Nutella for brioche swirls

Soft nougat	gr.	1000	Cream	gr.	100
Dark chocolate 56%	gr.	200	Condensed milk	1 can	
Butter	gr.	200			

Mix all ingredients in a small pan and let it melt at low heat. Mix it with a hand blender.

Ash

Sugar	gr.	300
Hay ash	gr.	10

Burn the hay and blend it with sugar until it looks and feels like ash.

Heat vegetable oil to 150 degrees celcius in large pot. Meanwhile, roll each piece into an oblong shape and twirl it around a stick. Fry each brioche in the oil until golden.

Drizzle with ash before serving.

Serve the brioche with butter crème and Nutella.

Bon appétit!

