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Twisted Ramsons bread – The best Recipe!

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Here's the recipe for the best twisted ramsons bread! Beautiful, green and completely uncontrollably good! Enjoy them as they are or serve them as bread and accessories for soups, salads or packed lunches.

Ramsons are absolutely perfect for this purpose! The characteristic taste of onions gives the bread a mild garlic taste and the most beautiful green colour. Ramsons are very versatile in the kitchen and can be used in many ways!

If you have any doubts about the identification of the wild plant, read more [HERE](#) (Danish homepage).

Twisted Ramsons bread

Preparation time 0 Minutes

Cooking time 15 Minutes

Total time consumption 15 Minutes

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Number: 12 pieces

Ingredients

dough:

- 5 dl cold, fresh whole milk
- 50 g yeast
- 1 egg
- 1000 g wheat flour
- 50 g sugar
- 10 g Salt
- 150 g cold butter

Ramsons butter:

- 200 g soft butter
- 200 g grated parmesan cheese
- 1 large bundle ramsons
- The peel of a ½ organic lemon

Cooking**Dough:**

1. Put the milk in a bowl and stir the yeast into it.
2. Add egg, flour, salt, sugar and knead the dough until its completely smooth. (This takes about 7-8 minutes, so it is easier with a mixer).
3. Cut the butter in small cubes and put them in the dough, which must now be kneaded until it is shiny and smooth.
4. Then let the dough rise warmly under a cloth for 1½ hours.
5. Beat the dough down, wrap it in cling film and let it cool in the fridge for at least one hour. Meanwhile stir the ransoms butter.

Ramsons butter:

1. Blend ramsons with butter, lemon zest and parmesan cheese.

Twisted Ramsons bread:

1. Turn the dough out on to a floured board and roll it into a rectangle of approx. 30 x 60 cm.
2. Spread the ramsons butter over the dough with a spatula so that it is evenly distributed.
3. Fold one third of the dough in towards the middle and fold the other third inwards the first so that you have three layers of dough.
4. Roll out the dough again to approx. 30 x 30 cm, and cut it into 12 strips, that are 30 cm long and approx. 2.5 cm wide.
5. Twist each strip by grasping each end, and twist the dough opposite from each end giving it 6-7 twists. Be gently, do not press so hard that the butter falls out.
6. Pick up the twisted strip with one hand, and twist it twice around the index- and middle fingers of your other hand. Lay the remaining dough snippet over the two twists, place it between your index- and middle fingers and pull the fingers towards you so that the snippet is stapled into the bread.
7. Place the ramsons bread on a pair of baking sheet pans with some parchment paper so that the string faces up. Let the ramsons bread rise warm and covered to double size.
8. Brush the ramsons bread with egg and bake them at 200° for approx. 12–14 minutes.
9. Cool the ramsons on a rack.