

Norwegian Loaf

Servings	Preparation Time	Mixing Time	Baking Time	Raising Time	Oven Temperature
6+ People	7-8 minutes	10-15 minutes	30 minutes	30 minutes	225/440 Celsius/Fahrenheit

In Norway, loaf can be one of the cheapest bread types, but also an expensive one. There's really not many ingredients to a decent one, but if you need a good one for a special occasion, this is the recipe for you. It's a little heavier, with a sweet taste and softness with the use of syrup. You can use less yeast, but it will need more time raising. I also believe it won't be as fresh and good, because a longer raising time may cause it to dry out a bit.



Ingredients

European Measurements	US Measurements
200g butter	7 oz. butter
1200g white flour	42 oz. white flour
6 dl. milk	3 cups milk
100g yeast	3.5 oz. yeast
1 tsp. salt	1 tsp. salt
1 tsp. baking powder	1 tsp. baking powder
2 tbsp. light baking syrup	2 tbsp. light baking syrup

Directions

- Start by melting butter in a medium sized pot. Use medium heat so butter does not get browned.
- When melted, add in milk and heat for 2 more minutes.
- Add flour, salt and baking powder, to a mixing bowl.
- Add the warm butter and milk mixture.
- Use the hook tool, and start mixing at low speed for 2 minutes.
- When time is up, remove the hook tool and let the dough rest for 15 min.
- Take the dough out of the bowl and onto the kitchen counter. IF the dough is sticky use a little bit of white flour.
- Split the dough into two, and roll each part into a large bowl. Press down and make a valley in the middle, and roll it into a bread shape.
- Repeat procedure with the other dough part.
- Brush them with egg and water mix. (before brushing you can use a sharp knife and make artistic cuts to make the bread look awesome)
- Bake in the oven. Make sure to check on them after 15 minutes. If the color is there, place baking paper over the bread and bake it the last 15 minutes

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>

There's lots of delicious recipes at the website with a video showing you how to make every recipe in English. (Click to view)

