

Recipe: Snake Bread



A classic for a good reason! This popular snake bread is fun to grill and tastes great with meat and vegetables.

Ingredients for 4 persons

- 800g flour
- 600ml of milk
- 4 tbsp oil
- 2 tsp salt
- 2 sachets of dry yeast
- 2 tbsp of sugar

Preparation at home (30 minutes)

- Place all ingredients in a large bowl and, if possible, stir thoroughly with a kitchen appliance or by hand until the dough is of homogeneous consistency. Place the dough in a warm place for 15 minutes to let it rise.
- Dust the dough from all sides with a little flour and divide into portions.

Preparation on the grill

- If you haven't brought sticks from home, you'll have to find some once you arrive or along the way. Pull the dough portions into approx. 20 cm long strands and wrap them around the sticks. Cook over the fire until the outside of the dough is crisp. Caution: don't keep the dough too close to the fire as the bread burns quickly.