

Toétché

Ingredients for a piece

Dough

10 g fresh yeast (cube)

2.5 dl lukewarm milk (35°C)

½ tsp salt

25 g softened butter

1 tbsp oil

375 to 450 g flour

1 beaten egg (for glazing)

Cream

1.25 dl thick cream (soured cream)

1 beaten egg yolk

A pinch of salt

Recipe

- 1) Dissolve the yeast in the milk, then add the salt, butter, and oil.
- 2) Add the flour to the mixture and knead the dough until smooth and firm.

Let rise, covered, for 2 hours.

Preheat the oven to 250°C, grease the baking tin with oil, and spread the dough in it. Let rise for 15 minutes. Spread the dough on the baking tray, forming a border, brush it with egg, and prick the dough. Mélanger la crème épaisse et le jaune d'oeuf, répartir au centre du gâteau.

- 3) Mix the thick cream and the egg yolk, then spread in the center of the cake.
- 4) Bake in the oven for 15–20 minutes at 250°C.

Recipe from the Book « Vieilles Recettes de chez nous », edited in 1985 by the Association of Jura Farm Women.

