

Baking

with Swiss farm women



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Swiss farm women invite you into their kitchens

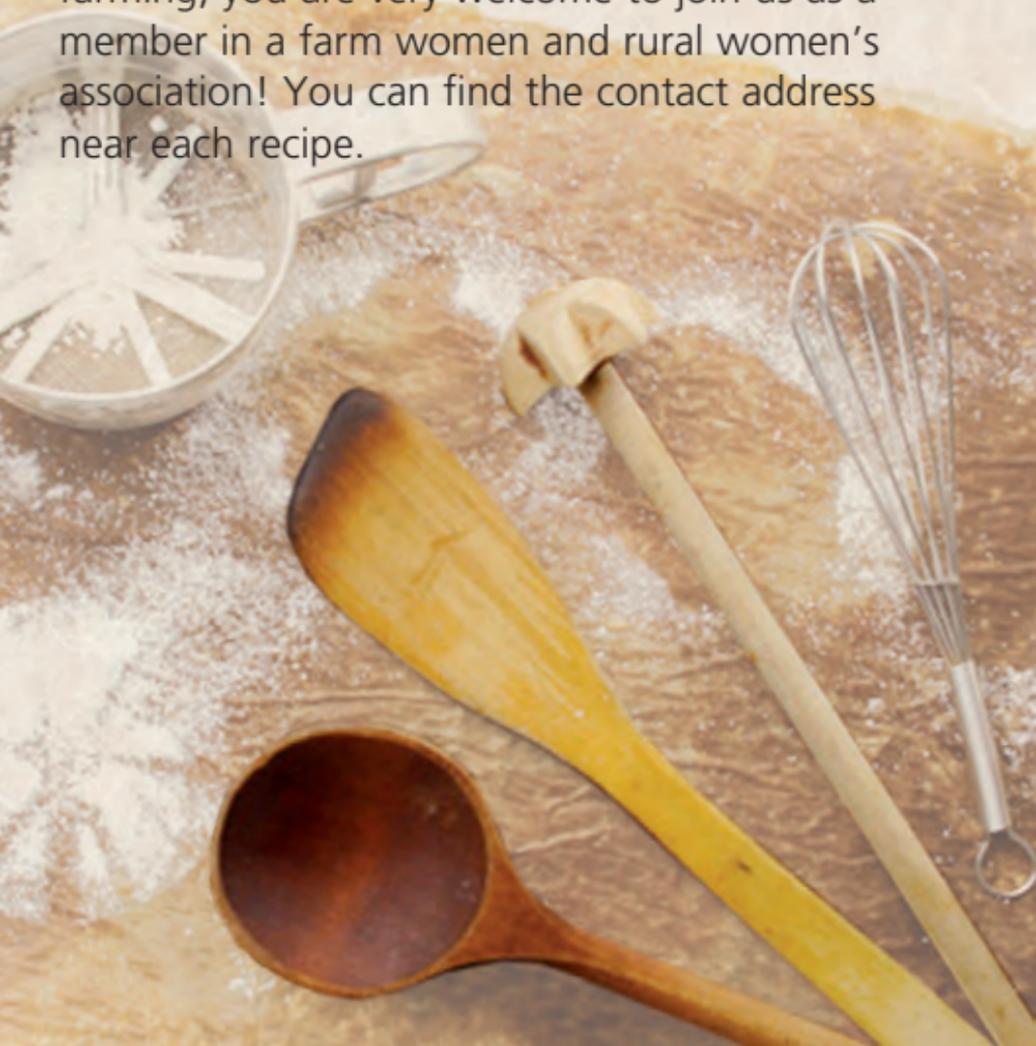
Look over our shoulders while we bake: In cakes and pies, on tarts and cookies, we use home-grown products to create the tastiest and most attractive baked goods following simple recipes.

This book contains a recipe from every canton in Switzerland for you to bake. You can create authentic regional specialties. They will be even better when you use fresh products directly from the farm.

Local food ingredients guarantee not only tasty baked treats, but also contribute to the health of Swiss agriculture.



We Swiss farm women would enjoy having a dialogue with you. Even if you are not active in farming, you are very welcome to join us as a member in a farm women and rural women's association! You can find the contact address near each recipe.



Baking with Swiss farmwives

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Lenzburger apple pie

For a 26 cm spring-form pan

Shortcrust pastry dough

300 g white flour

Salt

4 tsp baking powder

200 g butter, cold

140 g sugar

3 egg yolks

2 tbsp ground hazelnuts

Filling

8 small apples

150 g sugar

3 tbsp sultana raisins

Flaked almonds

Aargauer Landfrauenverband

Helen Schreiber, Gründelematt, 4317 Wegenstetten

Phone 061 871 04 31, schreiber_gruendele@bluewin.ch



Shortcrust pastry

dough: Mix the flour, salt and baking powder and then add the sliced cold butter; stir the mixture until it becomes crumbly. Add the sugar and egg yolks, quickly mix into dough; do not knead. Wrap the dough in plastic wrap and cool for 30 minutes. Roll out the dough until it is the size of the spring-form, plus a 4 cm crust and then place in the baking paper-lined pan. Again let cool. Sprinkle the hazelnuts on the dough bottom.

Filling: Peel the apples and remove cores; cut into slices and warm in a pan with the sugar until the fruit releases juices. Mix in the raisins. Let cool. Spread the mass on the dough bottom; sprinkle the flaked almonds on top. Bake the pie in the middle of a preheated oven for 30 minutes at 180°C.

Chremfli – apple turnovers

Dough

400 g sugar

4 eggs

500 g flour

½ tsp baking powder

2 tbsp kirsch

Filling

150 g almond slices

70 g sugar

1 apple

a bit of cinnamon



Bäuerinnenverband Appenzell Innerrhoden

Theres Durrer-Gander, Bensch 286, 9413 Oberegg

Phone 071 891 50 87, durrer.bensch@tiscalinet.ch

Dough: Beat the **sugar** and **eggs** until foamy. Slowly add the **flour**, **baking powder** and **kirsch**, and then knead into dough.

Filling: Mix the **almond slices** with the **sugar** and add the finely grated **apple**. Season with a bit of **cinnamon**. Roll out the dough and cut out a circle approx. 10 cm across. Place a tablespoon of filling on each dough circle and fold the turnovers together. Press down along the edges and then bake the turnovers for around 30 minutes at 180°C.



Appenzell clock gear cookies

Ingredients

500 g flour

170 g sugar

1 pinch of salt

1/2 tsp cinnamon

1 egg

330 g butter

Apricot jam and powdered sugar

Or a glaze made from powdered sugar and lemon juice

Or a Nutella and chocolate frosting



Landfrauenvereinigung Appenzell Ausserrhoden

Andrea Schläpfer, Buchen 924, 9427 Zelg, Wolfhalden

Phone 071 888 17 36, fax 071 888 17 90

ea_schlaepfer@bluewin.ch



Preparation: Knead the flour, sugar, salt, cinnamon, egg and butter into firm dough and then refrigerate. Afterwards, roll the dough out thin and cut out round circles. Bake for approx. 15 min. in the middle of the oven at 160°C to 170°C. Let cool and then glue two circles together with apricot jam and sprinkle with powdered sugar or a brush with a glaze made of powdered sugar and lemon juice. Chocolate lovers can fill the cookies with Nutella or chocolate frosting, and then glaze them with melted chocolate mixed with a bit of cream.

Bernese braided bread

Dough for 2 loaves of braided bread

Ingredients

1 kg flour

1 tbsp salt

100 g butter

½ cube of yeast (approx. 20 g)

5 dl milk

1 egg



Verband Berner Landfrauenvereine

Christine Gerber, Oberruntigen 173, 3036 Detligen BE
Phone 031 825 60 79, gerber-weber@bluewin.ch

Preparation: Place the **flour**, **salt** and **butter**, cut into pieces, in a bowl. Add **yeast** dissolved in lukewarm **milk** and the **egg**. Knead the mass into smooth dough. Cover with a moist towel and let rise to around twice the size (approx. 1.5 hours). Divide the dough into four equally sized pieces, and then roll out to form long ropes. Braid the ropes two at a time to form braids. Brush with the egg and then let cool for half an hour. Again brush with egg and then bake at 200°C for approx. 45 to 50 minutes.

Tip: Melt the **butter** in a small pan and pour in the cold **milk** – this makes a mixture with just the right temperature to mix in the **yeast**.



Basel cinnamon sticks

Ingredients

500 g sugar

4 eggs

400 g ground hazelnuts

300 g flour

3 tbsp cocoa powder

1–2 tsp cinnamon

1/2 tsp clove powder

or 2 tbsp kirsch



Bäuerinnen-Vereinigung beider Basel

Antonia Rudin, Hof Rosenmatt, 4417 Ziefen

Phone 061 931 23 90, fax 061 933 97 31

am.rosenmatt@freesurf.ch

Preparation: Beat the sugar and eggs until foamy. Knead together with the hazelnuts, flour, cocoa powder, cinnamon and clove powder into firm dough. Add a bit of sugar to the dough board or the working surface. Roll the dough to finger thickness. Cut these into 5 to 6 cm long pieces, then press somewhat flat and make grooves with a knife. Bake for 10 to 15 minutes at 180°C. Those who do not like cinnamon can replace it and the clove powder with two tablespoons of kirsch. The cinnamon sticks then become Basel kirsch sticks.



Seisler Chilbibrätzele

Makes enough for around 40 salted waffles

Ingredients

½ liter heavy cream
(double cream)

12–15 g salt

5 g sugar

375 g flour



Freiburger Bäuerinnen- und Landfrauenverband

Madeleine Overney, Hergarten 10, 1715 Alterswil

Phone 026 494 03 75, overney.fam@bluewin.ch

Preparation: Dissolve the salt and sugar in the cream; add the flour and knead into firm dough. Divide the dough and pack separately in plastic wrap. Refrigerate overnight. Either shape the dough into approx. 5 mm thick rolls – called “tradle” – or roll out until 5 mm thick; cut into strips and form long stretched ovals. Place two “tradle” crosswise on the “bretzel-eisen” (waffle iron) and bake.

Tip: In Canton Fribourg, a traditional waffle iron with a special imprint is used to make these salted cocktail treats. If you use a traditional pretzel iron, make approx. 2 cm balls and bake flat, round waffles.



Vin cuit pie

For an approx. 30 cm baking tray

Dough

200 g sifted flour

$\frac{2}{3}$ tsp salt

70 g butter, cold

1 dl water, cold

Filling

2 dl vin cuit

(thickened apple and/or
pear juice)

2 dl cream

2 eggs

1 tsp flour

Association fribourgeoise des paysannes

Mary-Lise Bapst, Chenaleyres, 1782 Autafond

Phone 026 475 28 19, fax 026 475 43 93

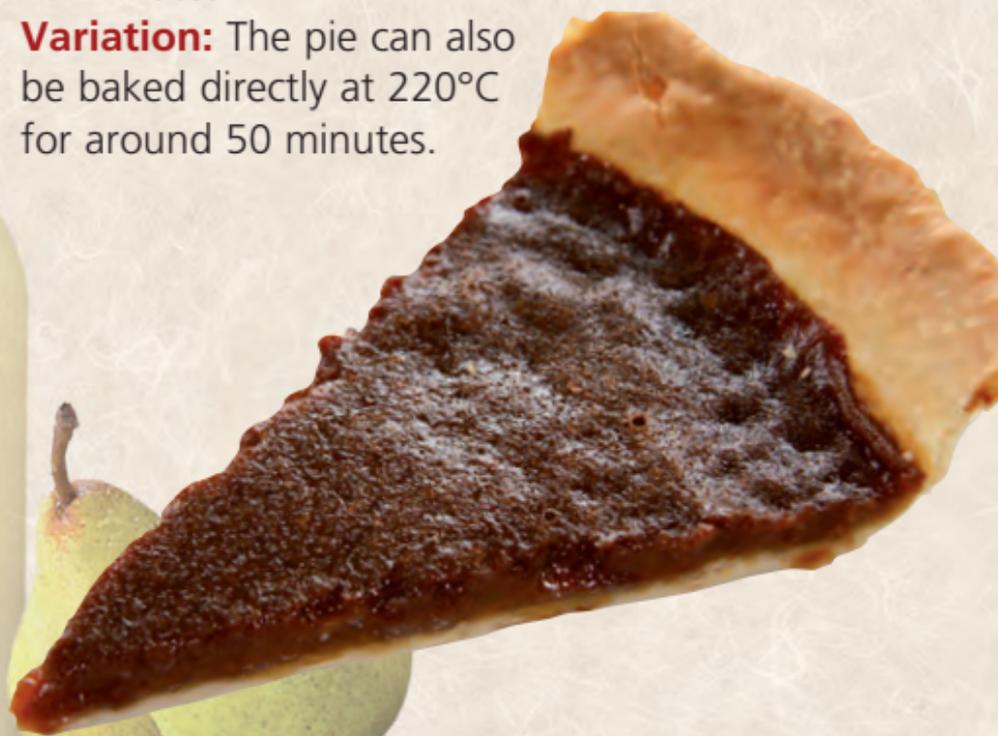
ml.bapst@bluewin.ch



Pastry dough: Carefully hand-mix the flour with the salt and butter. Incrementally add cold water. Fold together the dough, but do not knead. Roll out the dough; place it in the baking tray; make holes with a fork and cover with aluminum foil. Cover with cherry pits and prebake for 20 minutes at 250°C.

Filling: Carefully mix together the vin cuit, cream, eggs and flour. Pour the mixture into the dough and bake at 120°C for around 45 minutes.

Variation: The pie can also be baked directly at 220°C for around 50 minutes.



Geneva pear pie Escalade

For a 24 cm spring-form pan

Pastry dough

150 g flour

1/2 level tsp salt

50 g butter

0.75 dl water

Filling

30 g sugar

A bit of cinnamon, ground

20 g flour

8 pears, peeled, sliced

100 g candied lemon or orange peels,
in pieces

100 g grapes

25 ml walnut oil

1 dl white wine

40 g brown sugar

1 dl cream

**Union des paysannes et femmes rurales
genevoises**

Patricia Läser, Pré-Rojoux 25, 1243 Presinge

Phone 022 759 17 52, p.laser@bluewin.ch





Pastry dough: Carefully hand-mix the **flour** with the **salt** and **butter**. Incrementally add cold **water**. Fold together the dough, but do not knead. Roll the dough out into an approx. 30 cm circle. Press it into the spring-form; pull the edges up higher; poke holes with a fork.

Filling: Dry-mix the **sugar**, **cinnamon** and **flour**; sprinkle over the crust bottom. Mix the **pear slices** with the **candied lemon** or **orange peel**, the **grapes** and **walnut oil**. Spread this mixture over the dough and sprinkle with **white wine**. Mix the **cream** with **brown sugar** and pour over the pie. Bake for approx. 35 minutes at 220°C. Let cool before loosening the crust and removing the pie from the spring-form.

Glarnese pastry

For a round pastry, approx. 30 cm

Dough

500 g puff pastry dough

Prune filling

200 g dried prunes, pitted and softened

50 g sugar

A pinch of cinnamon

2 cl kirsch

Almond filling

200 g shelled,
ground almonds

80 g sugar

1 egg

A little water

Powdered sugar



Glarner Landfrauen-Vereinigung

Ruth Horner, Dörflistrasse 21, 8755 Ennenda

Phone 055 640 70 43, horner21@bluewin.ch

Dough: Divide the **dough** into two larger pieces and one smaller piece. Draw a flower template around 30 cm across with eight petals. Roll out the large dough pieces for the bottom and the top; take the smaller piece of dough and form an approx. 5 mm thick ribbon and place it on the pastry bottom along the edge. Press down lightly.

Fillings: Prunes; puree the drip-dried prunes with **sugar, cinnamon and kirsch**. Almonds: Mix the **almonds, sugar, egg and water**.

Take care that the two fillings do not become too liquid.

Spread half the pastry bottom with an approx.

1 cm thick layer of prune filling, and the other half with the almond filling. Use

a glass to press out a circle approx 5 cm across in the pastry cover. Lay the cover over the bot-

tom, and then press down well around the edge. Refrigerate the pastry for 15 minutes. Cut out the individual petals and bake the pastry for 30 minutes at 220°C. Let cool and then sprinkle with **powdered sugar**.



Valzein cake

For a 26 cm long cake form

Dough

300 g white flour

80 g sugar

1 tsp salt

Juice from 1/2 lemon

80 g raisins or sultana raisins

1/2 cube of yeast

2 dl milk

70 g butter

2 small eggs

Surface

1 small egg

1 tbsp sugar

2 tbsp ground
hazelnuts



Kantonale Bäuerinnenvereinigung Graubünden

Jacobina Caduff, Sutvig, 7143 Morissen

Phone 081 931 17 96, alexja.caduff@kns.ch



Dough: Carefully mix together the flour, sugar, salt, lemon juice and raisins. Dissolve the yeast in some lukewarm milk. Melt the butter in a little warm milk. Add the yeast, butter and the two small, beaten eggs along with the remaining milk to the flour mixture and beat to a smooth, shiny dough. Fill a buttered or baking paper-lined cake form halfway to the top with dough.

Surface: Brush with a small, beaten egg and then sprinkle with sugar and hazelnuts. Allow the cake to rise to double its height. Bake on the lowest rack of an oven preheated at 180°C for approx. 45 minutes.

Jura Striflates – fried pastry strips

Dough

2 eggs

3 dl milk

2.5 dl water

500 g flour

1/2 tsp salt

1/2 tbsp sugar

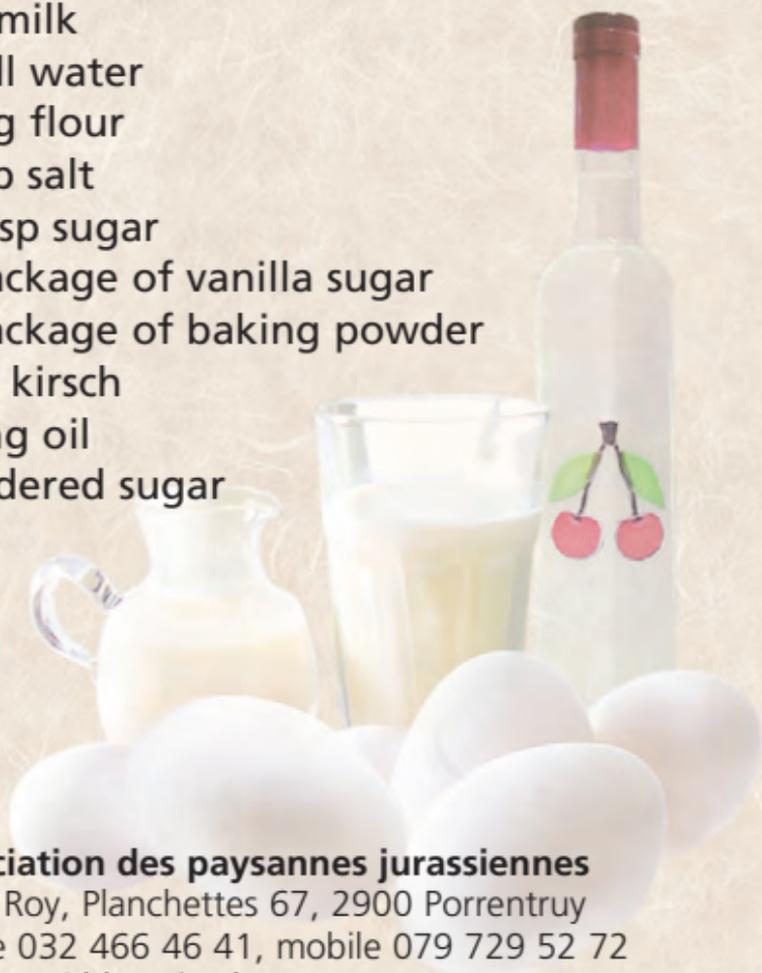
1/2 package of vanilla sugar

1/2 package of baking powder

25 cl kirsch

Frying oil

Powdered sugar



Association des paysannes jurassiennes

Anne Roy, Planchettes 67, 2900 Porrentruy

Phone 032 466 46 41, mobile 079 729 52 72

anne_roy@bluewin.ch

Dough: Add the eggs, milk and water to a mixing bowl and mix together. Add the flour, salt, sugar, vanilla sugar, baking powder and kirsch, and mix into a batter (similar to pancakes). Let sit for two hours.

Frying: Heat the frying oil. Fill a funnel with batter using a ladle, holding your finger over the hole. Then let the dough flow in a spiral shape into the hot oil, and then back and forth so that a "Striflate" circle is formed that stays together. Fry until both sides are golden. Let the oil drip using a skimmer ladle and place on a paper towel. Sprinkle with powder sugar and serve right away.



Lucerne gingerbread

For a 26 to 28 cm spring-form pan

Ingredients

4 dl cream

3 dl milk

4 tbsp thickened pear juice

300 g sugar

1 tbsp kirsch

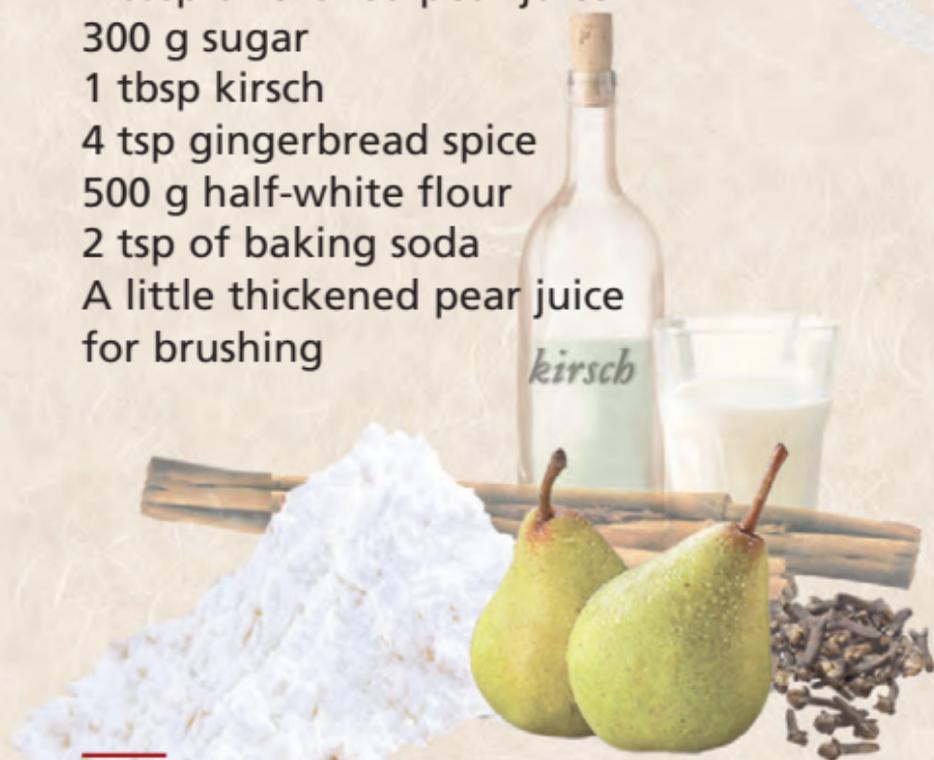
4 tsp gingerbread spice

500 g half-white flour

2 tsp of baking soda

A little thickened pear juice

for brushing



Luzerner Bäuerinnen- und Bauernverband

Claudia Bucher, Underotige, 6026 Rain

Phone 041 458 15 34, bucher.rain@bluewin.ch



Preparation: Beat the cream until stiff. Add the milk, thickened pear juice, sugar, kirsch, gingerbread spice and flour bit by bit and continue stirring. Dissolve the baking soda in a little milk and mix into the dough. Add the mixture to a greased spring-form; spread evenly and bake for approx. 50 minutes in a preheated oven at 190°C. Brush the gingerbread while still hot with thickened pear juice, and then let cool on a wire rack.

Tips: Do not use Birnel, but thickened pear juice. There is a big difference! Serve the gingerbread with whipped cream or butter.

Neuchâtel Taillaule cake

For two 30 cm long cake forms

Ingredients

- 1 kg white flour
- 130 g sugar
- 15 g salt
- 150 g soft butter
- 1 cube of yeast (42 g)
- 4 dl milk, lukewarm
- 2 eggs
- 200 g sultana raisins
- 1 grated lemon peel
- 1 egg



Union des paysannes neuchâtelaises

Karine Calame, Les Charrins, 2127 Les Bayards
Phone 032 866 10 39, lescharrins@bluewin.ch



Preparation: Place the flour in a bowl and add the sugar, salt and butter. Dissolve the yeast in the lukewarm milk (maximum temperature 37°C); add the eggs and mix into the bowl. Add the sultana raisins and grated lemon peel. Knead the dough until it is smooth. Allow to rise to twice its size for approx. 1.5 hours. Divide the dough into two equal parts. Shape into two evenly sized rolls and place each one in a 30 cm long cake form. Let rise for 20 minutes. Brush the surface with the egg and then form a crisscross pattern with a pair of scissors. Bake the Taillaules for approx. 40 minutes at 200°C.

Nidwalden Ziger cheese tarts

Dough

1 kg flour

150 g sugar

½ package of baking powder

½ liter milk

1 small egg

A pinch of salt

1 tbsp kirsch

200 g butter



Filling

500 g Ziger cheese

Ziger cheese tart seasoning

Sugar

Currants or raisins

Frying oil or coconut oil

Bäuerinnenverband Nidwalden

Judith Odermatt, Schürmatt, 6374 Buochs

Phone 041 620 02 64, p.j.odermatt@kfnmail.ch



Dough: Carefully mix together the flour, sugar, baking powder and milk; add the egg, salt, kirsch and liquid butter, and knead it all together into firm dough. **Filling:** Finely grate the Ziger cheese; add the seasoning and sugar to taste and mix it all together carefully. Roll the dough out thin and then spread the filling out on one half and sprinkle the currants or raisins on the other. Wrap the uncovered half of the dough over the filling. Press down well around the edges and cut out tarts with a dough wheel (diamond shapes, approx. 15 x 7.5 cm in size). Deep-fry the tarts, swimming in the oil. Scoop them out with a skimmer ladle and let dry on paper towels.

Obwalden anis birds

For nine anis birds

Ingredients

500 g flour

1/2 tbsp salt

1 level tbsp sugar

20 g yeast (1/2 cube)

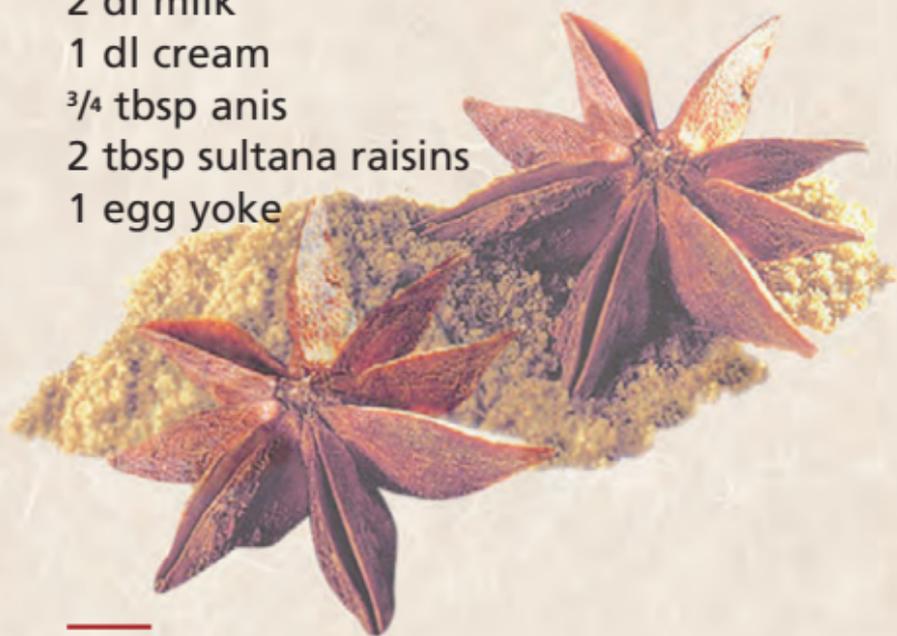
2 dl milk

1 dl cream

3/4 tbsp anis

2 tbsp sultana raisins

1 egg yoke



Landfrauenverband Obwalden

Irene Röthlin, Rollboden, 6064 Kerns

Phone 041 660 59 05

roethlin-rollboden@bluewin.ch



Preparation: Mix together the flour, salt and sugar. Dissolve the yeast in some luke-warm milk and then add to the mixture. Add the remaining milk, cream, anis and sultana raisins and knead it all together. Let the dough rise in a warm place to twice its size. Divide into around nine equally sized pieces; roll them out to around 25 cm long. Make a simple knot in each roll. Form a beak and add wings and a tail if you like. Place on a tray lined with baking paper and brush with beaten egg yoke. Then let sit and cool for another 20 minutes. Bake the anis birds for around 20 minutes in an oven preheated to 200°C.

Toggenburg pear pie

For a 32 cm pie tray

Dough

250 g flour	125 g cold butter, cut into pieces
1 level tsp salt	
1 pinch of baking powder	1 dl cold milk

Schlorzi filling

400 g dried pears	1 tsp cinnamon
1 pinch of clove powder	3 tbsp sugar
	1 tbsp kirsch

Cream filling

2 tbsp corn starch
2 dl milk
2 dl heavy cream
1 small egg
1 package of
vanilla sugar



Bäuerinnenvereinigung des Kantons St.Gallen

Barbara Dürr, Karmaad, 9473 Gams

Phone 081 771 46 20, fax 081 740 62 00

praesidentin@baeuerinnen.ch



Dough:

Sift the **flour**, **salt** and **baking powder** and add the **butter** until mixed evenly. Incrementally add the **milk** and carefully mix the dough together; do not knead. **Schlorzi:** Soften the **dried pears** in hot water, and then cook until soft in a pressure cooker for around 20 minutes. Let cool and then remove the core and stem. Pass through a mincer and mix with the **spices**, **sugar** and **kirsch**. The mass should be soft and able to be brushed; you might want to add a bit of water or kirsch. Roll out the dough and place in a greased or baking paper-lined tray. Spread the Schlorzi over the dough. **Cream filling:** Dissolve the **corn starch** in some **milk**. Add the remaining **milk**, **cream**, **egg** and **vanilla sugar**. Pour the cream filling over the Schlorzi and then bake the Toggenburg pear pie for around 40 minutes at 200°C until light brown.

Schaffhausen onion quiche

For a 32 cm pie tray

Dough

200 g sifted flour

$\frac{2}{3}$ tsp salt

70 g butter, cold

1 dl water, cold

Topping and filling

4 onions

A little frying butter

100 g small, lean bacon bits

1 tbsp corn starch

3 dl cream

2 eggs

Salt and pepper



Verband Schaffhauser Landfrauen

Maja Werner-Bachmann, Kirchackerweg 23
8232 Merishausen, phone 052 653 16 92
werner-bachmann@bluemail.ch

Pastry dough: Carefully hand-mix the **flour**, **salt** and **butter** evenly, or mix with a pastry hook. Add cold **water** bit by bit; carefully mix the dough together, but do not knead.

Topping: Peel the **onions**; cut into thin rings; stew until glassy in a little **frying butter**.

Add the **bacon bits** and fry a few moments longer. Roll out the dough and place in a greased or baking paper-lined tray. Poke holes in the dough bottom with a fork, and then spread the onion and bacon filling over the bottom.

Filling: Stir the **corn starch** with some **cream**, and then add the **eggs** and the remaining **cream**. Season with **salt** and **pepper**. Pour the liquid filling over the onion-bacon mixture. Bake the pie for around 40 minutes at 180°C. Serve while very hot.



Quick chocolate brownies

Ingredients

- 150 g butter
- 4 eggs
- 150 g sugar
- A pinch of salt
- 120 g chocolate
- 50 g ground almonds
or hazelnuts
- 30 g flour

- Raspberry jam
- Powdered sugar



**Solothurnischer Bäuerinnen- und
Landfrauenverband**

Heidi Kofmel, Bahnhofstrasse 6, 4543 Deitingen
Phone 032 614 42 23, heidi.kofmel@bluewin.ch

Preparation: Beat the **butter** and **egg yoke** until foamy, then add the **sugar** and **salt** and mix well. Melt the **chocolate** in a warm water bath and mix in the **almonds** or **hazelnuts**; add the **flour** and carefully fold in the **egg white**, which has been beaten stiff. Spread the mixture on a baking tray covered with baking paper and bake for 10 to 15 minutes at 180°C.

Let cool and cut in half lengthwise.

Spread the **raspberry jam** over one half, and then place the other half on top. Cut the brownies into approx.

3 cm squares and then sprinkle with **powdered**

sugar.



Schwyz-style gingerbread

For a 30 x 40 cm baking tray

Ingredients

750 g flour

1 package of baking powder

3 tbsp gingerbread spice

2 tbsp cocoa powder

750 g brown sugar

3 tbsp oil

3 tbsp cream

7 dl milk



Schwyzzer Bäuerinnenvereinigung

Ursi von Euw, Feldweg 3, 6440 Ingenbohl

Phone 041 820 60 79, euws@bluewin.ch



Preparation: Carefully mix all the ingredients together and stir. Spread the rather liquid dough on the baking paper-lined baking tray. Bake for around 30 to 40 minutes in an oven preheated to 180°C. Let the gingerbread cool and cut into pieces approx. 8 x 5 cm in size.

Thurgau focaccia

For a 32 cm pie pan

Dough

250 g flour

$\frac{3}{4}$ tsp salt

$\frac{1}{4}$ cube of yeast

1 $\frac{1}{2}$ dl water

2 tbsp rapeseed oil

Topping

2 $\frac{1}{2}$ dl sour demi-cream

Salt and pepper

10 dried apple rings

A bit of apple wine
(sour cider)

2 onions

200 g bacon bits



Thurgauer Landfrauenverband

Therese Huber, Gerenhof, 8580 Hefenhofen

Phone 071 411 65 22, fax 071 411 65 34

theresehuber@bluemail.ch

Dough: Add all the dough ingredients to a mixing bowl and slowly mix together with a pastry hook. Briefly knead the dough and let rise for one hour. Roll out flat and place in a pie pan lined with baking paper. Cut rhombus shapes in the surface.

Topping: Season the sour **demi-cream** with **salt** and **pepper** until spicy and then brush it over the dough, leaving a small border free. Briefly soften the **apple rings** in the **sour cider**. Peel the **onions** and cut into thin rings. Spread the onion rings, the patted-dry apple rings and the bacon bits over the demi-cream. Bake the Thurgau focaccia 20 to 25 minutes at 220°C in the lower half of a preheated oven.



Ticino chestnut cake

For an approx. 26 cm long cake form

Ingredients

200 g butter

200 g sugar

6 eggs

2 packages of chestnut puree

200 g chopped almonds

50 g flour

1 tsp baking powder



Associazione Donne Contadine Ticinesi

Feliciana Giussani, 6764 Chiggiogna

Phone 091 866 22 23, fax 091 866 22 23

feliciana.giussani@sunrise.ch

Preparation: Mix the butter, sugar and egg yolks until foamy. Add the chestnut puree and chopped almonds. Beat the egg whites until somewhat stiff and then carefully mix the sifted flour and baking powder into the mixture. Pour the dough into a greased or baking paper-lined cake form, and draw a fine line in the middle with a teaspoon. Bake the chestnut cake in a preheated oven for approx. 45 to 55 minutes at 200°C.



Uri-style pear and nut bread

Ingredients

700 g whole wheat flour

300 g white flour

1 tbsp salt

40 g yeast (1 cube)

6.5 dl milk-water mixture

2 tbsp thickened pear juice (or Birnel)

250 g dried pears

150 g walnuts



Bäuerinnenverband Uri

Marie-Theres Tresch, Breitlauri, 6475 Bristen

Phone 041 883 01 28, treschbreitlauri@bluewin.ch

Preparation: Mix the whole wheat and white flour together with the salt. Dissolve the yeast in the lukewarm milk-water mixture and add to the flour along with the thickened pear juice. Cut the dried pears into small pieces and add the coarsely chopped walnuts. Knead the dough thoroughly; cover with plastic wrap or a moist towel and let rise until double in size. Form three loaves, which then should sit and cool for a further 20 minutes. Bake the Uri-style pear and nut bread in

a preheated oven for approx. 35 to 45 minutes at 200°C.



Vully cream pie

For a 32 cm pie tray

Dough

330 g flour

1/3 tbsp salt

20 g yeast (1/2 cube)

2.5 dl milk

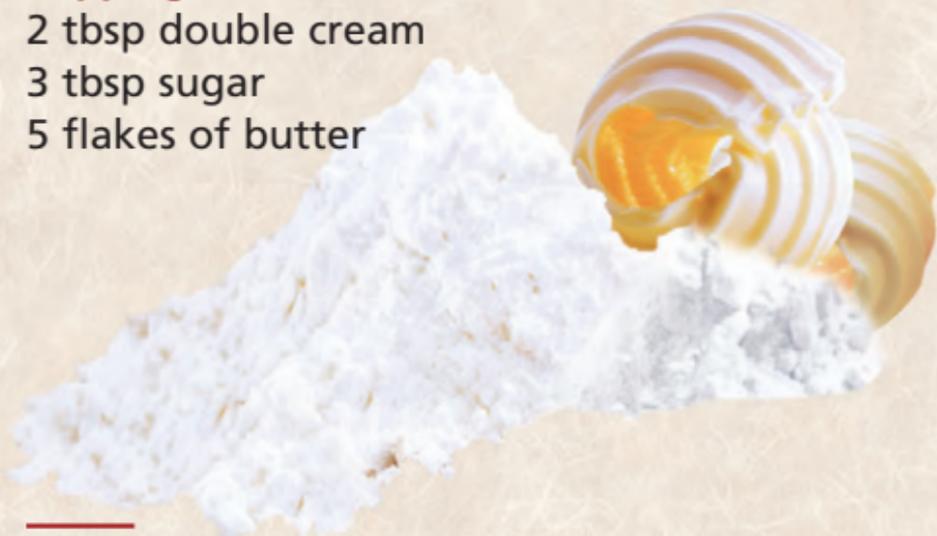
50 g butter

Topping

2 tbsp double cream

3 tbsp sugar

5 flakes of butter



Association des paysannes vaudoises

Dominique Bory, chemin des Charbouilles
1278 La Rippe, phone 022 367 13 44,
Fax 022 367 15 03, bory@bluewin.ch



Preparation: Add the **salt** to the **flour**.

Dissolve the **yeast** in some lukewarm **milk** and add to the flour. Add the carefully melted **butter** and knead the yeast dough. Let it rise to around twice its size. Place the dough on a greased or baking paper-lined baking tray and again let rise for around 20 minutes. Make holes with a fork and brush with the **double cream**. Sprinkle with the **sugar** and **butter flakes**. Bake the cake for around 15 minutes at 240°C until golden brown.

Savièse prune pie

For a 28 cm spring-form pan

Pastry dough

200 g flour

$\frac{2}{3}$ tsp salt

70 g butter

1 dl water

1 egg yoke for brushing

Sprinkles

100 g flour

100 g sugar

50 g butter

Plums (or apples
or apricots)



Association valaisanne des paysannes

Marie-Pierre Darioly, Les Ilôts, 1920 Martigny

Phone 027 723 14 39, marie-pierre.darioly@hotmail.fr

Pastry dough: Carefully hand-mix the **flour**, **salt** and **butter**, or use a pastry hook. Add cold **water** bit by bit; fold the dough together, but do not knead. Roll out the dough and place it in the spring-form.

Form a thick crust along the edges and brush with **egg yoke**. Poke some holes in the dough with a fork and let sit for a half-hour.

Sprinkles: Mix together the **flour**, **sugar** and **butter** into fine sprinkles. Spread two-thirds of the sprinkles on the dough bottom. Cover with the **halved plums** or **apricots** or **apple slices**, and then spread the remaining sprinkles on top. Bake for around 40 minutes in an oven preheated to 180°C.



Valais rye bread

Sourdough

250 g dark rye flour
5 dl lukewarm water
10 g yeast

Dough

Previous day's
sourdough
450 g rye flour
50 g wheat flour
(whole wheat or farina)
 $\frac{3}{4}$ tbsp salt
10 g yeast



Bäuerinnenvereinigung Oberwallis (Co-Präsidium)

Maria Arnold, Russmatta, 3907 Simplon-Dorf
Phone 027 979 13 18, maria@alpenbrunch.ch
Roberta Heinzmann, Im Kehr, 3932 Visperterminen,
Phone 027 946 39 83



Sourdough: Dissolve the **yeast** in lukewarm **water**. Mix the **rye flour** with the lukewarm water and then let the covered sourdough rise covered for at least 12 hours.

Dough: On the following day dissolve the **yeast** in the sourdough and add the remaining **flour** and the **salt**. Knead the dough, cover and let double until it has small cracks. Form two to three flat, round rye loaves. Let the bread rise again and bake for approx. 40 to 50 minutes in an oven preheated to 220°C.

Zug-style carrot roll

For a 32 x 42 cm baking tray

Cake

250 g carrots

2 tbsp oil

4 eggs

150 g sugar

2 tbsp lukewarm water

100 g flour

50 g apricot jam

Filling

200 g cream cheese
(e.g. mascarpone)

50 g powdered sugar

1/2 tbsp lemon juice

2.5 dl cream



Zuger Bäuerinnen

Rita Schuler, Drälikon 11, 6331 Hünenberg
Phone 041 780 88 02, fax 041 780 88 23
ritaschuler@gmx.ch



Cake: Mix the finely peeled and grated **carrots** with **oil**. Beat the **eggs**, **sugar** and lukewarm **water** until foamy. Sift the **flour** and fold under the egg-sugar mixture. Add the carrots and carefully mix.

Pour the dough in a baking paper-lined tray. Bake for 15 minutes in a preheated oven at 180°C. Empty the baked cake onto sugared baking paper and let cool under the tray. Brush with **apricot jam** stirred smooth.

Filling: Mix the **cream cheese** until smooth, and then add the **powdered sugar** and **lemon juice**. Beat the **cream** until stiff and then carefully mix with the cream cheese mixture. Spread the mixture over the cake and leave a small strip open along the upper length. Roll the cake from the long side all the way around to form a roulade. Sprinkle with **powdered sugar** to taste and cut the roulade at an angle. Let cool for at least one hour.

Zurich vine trellis with marc

Ingredients

150 g grapes or sultana raisins

3 tbsp marc

200 g butter

200 g sugar

2 eggs

3 tbsp soft honey

1 grated lemon peel

A pinch of cinnamon

500 g flour

100 g coarse-chopped walnuts

150 g ground walnuts



Zürcher Landfrauenvereinigung

Margreth Rinderknecht, Wiesgasse 6, 8304 Wallisellen

Phone 01 830 47 59, Fax 01 830 47 67

margreth.rinderknecht@bluewin.ch

www.landfrauen-zh.ch



Preparation:

Place the **grapes** in the marc and place to one side. Beat the **butter** until foamy; add the **sugar, eggs and honey**, then mix until smooth. Add the **lemon peel, cinnamon, walnuts, flour** and grapes soaked in the marc. Knead it all together into dough and roll out to 10 mm thick. Cut sticks 15 cm long and 1 cm wide, make pointy at one end. Bake the Zurich vine tressis for around 20 minutes at 180°C until light brown.

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**To make contact with
farm women**

Schweizerischer Bäuerin
und Landfrauenverband

Laurstrasse 10

P.O. Box

5201 Brugg

Phone 056 441 12 63

Fax 056 441 12 61

info@landfrauen.ch

www.landfrauen.ch

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