



JERNEJ KITCHEN

KRAMPUS BREAD (PARKLJI)

Krampus Bread, or Parklji, is a beautiful Slovenian and European tradition. Each year, we bake little Krampus for our kids. The bread is soft and delicious.

MAKES	6	KRAMPUS BREAD (6X80G)
PREPARATION:	15	MINUTES
PROOFING:	1	HOUR 30 MINUTES
BAKING:	20	MINUTES
TOTAL TIME:	35	MINUTES (+PROOFING)

KRAMPUS BREAD (PARKLJI)

450 g (1 pound) all-purpose flour

7 g (2 ¼ tsp) active dry yeast

50 g (1/4 cup) sugar

8 g (1 1/2 tsp) salt

250 ml (1 cup) milk

1 egg

60 g (1 stick) unsalted butter, cold

raisins, for the eyes and buttons

milk, for brushing

TOOLS AND EQUIPEMENT

bowl

stand mixer or hand-held mixer

large baking sheet

parchment paper

rolling pin

Sponsored

DOUGH AND PROOFING

Add all dry ingredients (all-purpose flour, yeast, sugar, and salt) to a large bowl or stand mixer bowl. Pour in the lukewarm milk and add an egg. Knead into a smooth dough using a stand mixer with a dough hook attachment or a hand-held mixer with two dough hooks—Knead for 5 minutes or until the dough is soft and elastic. Add the cold butter, cut it into cubes, and knead until the butter is incorporated. Cover the bowl with a kitchen towel or clingfilm and leave it to proof at room temperature for 45 minutes.

SHAPING AND SECOND PROOFING

Divide the dough into four parts. Lightly dust your working surface and shape each piece of dough into a ball. Set aside for 10 minutes. Roll each ball into a 20 cm x 10 cm (8-inch x 4-inch) rectangle. Using a sharp knife, cut out the Krampus and lightly stretch it with your fingers—place it on a parchment-paper-lined large baking sheet. Using the leftover dough, shape it into two balls and repeat the shaping process. Make a small challah or bread roll if you have any additional leftovers. Cover the baking sheet with a kitchen towel or clingfilm. Leave the dough to proof at room temperature for 45 - 60 minutes or until visibly risen. Cut the large raisins in half. Add the raisins into a small bowl and cover them with 100ml (1/2 cup) of boiling water. Set aside until needed. Place a rack in the middle of the oven and preheat it to 190 °C / 375 °F.

BAKE

When the Krampus bread is risen, evenly brush it with milk. Press the raisins into the dough to get two eyes and two

buttons. Using scissors make a small incision to make the mouth. Place in the oven and bake for 17 - 20 minutes at 190 °C / 375 °F or until golden-brown.