



CRAMIQUE/KRAMIEK

Belgian Sweet Bread



- Ingredients -

430 g white bread flour
 220 g milk, room temperature
 85 g butter, unsalted
 1 egg, loosely beaten, about 55 g
 45 g fine granulated white sugar
 5 g salt
 250 g raisins
 25 g fresh yeast or
 9 g bread machine yeast
 Small quantity of egg/milk mixture,
 for glazing



30' fermenting - 30' baking



Yield 1 loaf

- Instructions -

- Add yeast to milk and dissolve, add loosely beaten egg and sugar.
- Put the solids (flour, salt, butter) in a bowl.
- Add the liquids and mix well, let stand for 10 minutes.
- Knead well for 10 minutes by hand or about 6 minutes with a processor and hook.
- Cover with oiled cling film and let ferment in bulk for 30 minutes (31° C) or until almost doubled.
- Toward the end of the bulk fermentation, add raisins and incorporate so as to distribute them evenly. It's important not to add them earlier and to knead gently or they'll turn to mush, certainly when soaked.
- Flatten, fold and shape (boule for freestyle loaf), place on silicone baking mat or in a greased baking tin.
- Cover and let rise for about 45 minutes in a warm (30° C) room or until almost doubled.
- Apply egg wash or milk.
- Bake for about 40 minutes in the middle of a 190° C oven, using conventional heat.
- Remove when top crust is dark brown and it sounds hollow when tapped, it should effortlessly drop out of the tin.
- Place on a wire rack to cool.

Cramique or Kramiek is a Belgian brioche loaf filled with raisins. This is a recipe that you can find in all the three regions of Belgium: Flanders, Wallonia and Brussels Region. It is usually eaten during breakfast or as a snack, sliced and served with butter, jam or chocolate cream.

'Kramiek' is a Dutch word for a small loaf distributed among the priests saying a Roman Catholic mass.

The word derives from the Middle Dutch 'credemicke': from 'credo' and probably 'micke' meaning 'bread'.